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BANANA BREAD-CREAM
CHEESE POUND CAKE
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Welcome to the wonderful world of artisan baking. This is the beginning of another adventure in dough and batter, butter and flour. After five inspiring years of innovative recipes, travel, and the celebration of bakers and cultures worldwide, we bring you this collection of more than 650 recipes, commemorating the fifth year of *Bake from Scratch* magazine. Showcasing fresh, seasonal ingredients and celebrating tradition and history, this edition offers something for everyone. Featuring step-by-step tutorials, tried-and-tested recipes, and stunning photography, this cookbook will have you mastering yeasted breads, layer cakes, cookies, and so much more. So, dust your surfaces with flour and preheat your ovens, bakers. Let the baking begin!

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better **BAKING** ACADEMY



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CHOCOLATE CREAM CHEESE POUND CAKE

In another entry into our Better Baking Academy with Bob's Red Mill, we tackle a humble hero of the baker's repertoire: the pound cake. Named for its simple original recipe formula of 1 pound each of eggs, sugar, butter, and flour, the pound cake has had a number of delicious updates over the years, with bakers introducing tender cream cheese into the batter and incorporating rich flavors like coconut and bourbon. Our Chocolate Cream Cheese Pound Cake is a perfect blend of classic excellence and sweet modern improvement. From its crispy, sugared exterior to its soft and tender interior, this cake's ideal texture comes from Bob's Red Mill Organic All-Purpose Flour matched with the velvety benefits of cream cheese. We take you through every step of this cocoa decadence, from creaming the butter and sugar to making the silky ganache finish. Prepare yourself for the ultimate chocolate experience.



CHOCOLATE CREAM CHEESE POUND CAKE

Makes 1 (15-cup) tube cake

Our revolutionary pound cake harnesses the power of melted chocolate and cream cheese to create the perfect chocolate experience. Made expertly tender with Bob's Red Mill Organic All-Purpose Flour, this cake is exactly what chocolate and pound cake lovers are craving.

- 1 (8-ounce) package (226 grams) cream cheese, cubed and softened
- 4 ounces (113 grams) 60% cacao dark chocolate, finely chopped
- 1¼ cups (106 grams) plus 2 teaspoons (4 grams) Dutch process cocoa powder, divided and sifted
- ½ cup (120 grams) boiling water
- 1 tablespoon (13 grams) vanilla extract
- 1½ cups (340 grams) unsalted butter, softened
- 3 cups (600 grams) granulated sugar
- 6 large eggs (300 grams), room temperature
- 3 cups (375 grams) Bob's Red Mill Organic All-Purpose Flour
- 2 teaspoons (6 grams) kosher salt
- 2 teaspoons (3 grams) instant espresso powder
- ½ teaspoon (2.5 grams) baking powder
- 2 tablespoons (16 grams) confectioners' sugar

Ganache (recipe follows)

Cocoa Whipped Cream (recipe follows)

Garnish: grated dark chocolate

1. Preheat oven to 325°F (170°C).
2. In the top of a double boiler, place cream cheese and chopped chocolate. Cook, without stirring, over simmering water until chocolate is almost melted. Gently stir until combined. Remove from heat. Add 1¼ cups (106 grams) cocoa and ½ cup (120 grams) boiling water, whisking until combined. Whisk in vanilla.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 5 to 7 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until well combined after each addition.

4. In a large bowl, whisk together flour, salt, espresso powder, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture in three additions alternately with chocolate mixture, beating just until combined after each addition and stopping to scrape sides of bowl.

5. Spray a 15-cup, straight-sided, light-colored metal tube pan with baking spray with flour. Spoon batter into prepared pan. Tap pan on a kitchen towel-lined counter a few times to release any air bubbles.

Smooth top with an offset spatula.

6. Bake until a wooden pick inserted near center comes out clean, 1 hour and 20 minutes to 1½ hours, loosely covering with foil to prevent excess browning during last 15 minutes of baking, if necessary. Let cool in pan for 15 minutes. Invert cake onto a wire rack; immediately flip cake so that crust is top-side up. Let cool completely.

7. In a small bowl, whisk together confectioners' sugar and remaining 2 teaspoons (4 grams) cocoa. Using a fine-mesh sieve, dust top of cake with sugar mixture. Serve with Ganache and Cocoa Whipped Cream. Garnish with grated chocolate, if desired.

GANACHE

Makes ¾ cups

- 12 ounces (340 grams) 60% cacao dark chocolate, finely chopped
- 1¾ cups (420 grams) heavy whipping cream
- 2 tablespoons (42 grams) light corn syrup
- 2 tablespoons (28 grams) unsalted butter, softened
- ½ teaspoon (2 grams) vanilla extract

1. In a medium heatproof bowl, place chocolate.
2. In a small saucepan, heat cream and corn syrup over medium heat, stirring frequently, just until steaming. (Do not boil.) Pour hot cream mixture over

chocolate; let stand for about 2 minutes. Using a silicone spatula, slowly stir small circles in center of bowl until mixture comes together and is shiny and smooth. Stir in butter and vanilla until fully combined. Serve warm or at room temperature. Refrigerate in an airtight container.

COCOA WHIPPED CREAM

Makes 3 cups

- 1½ cups (360 grams) cold heavy whipping cream
- ⅓ cup (40 grams) confectioners' sugar
- 2 tablespoons (10 grams) Dutch process cocoa powder

1. Refrigerate a large bowl and a whisk for 15 minutes.
2. In chilled bowl, using chilled whisk, whisk together all ingredients until soft to medium peaks form. Serve immediately, or cover and refrigerate until ready to use. Best used same day.

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may | june 2021 Volume 7, Issue 3

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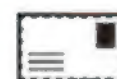
BRIAN HART HOFFMAN

THE bundt COLLECTION

This compendium of Bundt cakes features more than 100 recipes, tips, and techniques to help bake the perfect cake. The shape that launched a thousand cakes, the Bundt pan offers the flawless mold for decadent, dense cakes destined for thick glazes and syrup soaks. Whether you're looking for an exciting update, like our Peanut Butter and Jelly Swirl Bundt Cake, or a steadfast standard, like the classic Chocolate Kugelhopf, we have a ring-shaped delight for you.

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All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

The below products are partners of *Bake from Scratch* magazine and used exclusively in all of our recipes.



WELCOME SUMMER

May and June mark the sweet shift from warm spring into hot summer, a time when bakers reap a number of benefits. Market offerings of ripe stone fruit, berries, and herbs open up fresh opportunities for cakes, cookies, and pastries. And the longer days promise more time to bake in the blissful daylight.

This issue takes every advantage of this golden time. From *The Essential . . . Baguette* (page 37) to our crusty breads feature (page 65) that spans the globe, artisan bread bakers can find a number of recipes to bring bakery-style loaves to the dinner table. If you're looking to revisit a beloved classic cookie, our nostalgic Everything Snickerdoodle (page 57) is the cinnamon-coated extravaganza you've been waiting for. My enduring love for the snickerdoodle makes this one of my all-time favorite features. If you've got more cookie love to spare—and who doesn't?—try the mix-and-match sandwich cookie collection starting on page 97. From there, bakers can dive into magic muffins, sate coconut cravings, and explore the tender world of oil cakes.

Speaking of cake, I am wonderfully proud to have a Bundt cake back on the cover of *Bake from Scratch*—and not just any Bundt either. Our cover star, the Banana Bread-Cream Cheese Pound Cake (page 94), is debuting in Nordic Ware's 75th Anniversary Bundt Pan, a brand-new pan that celebrates Nordic Ware's history with every detailed ridge and crevice. Our two-toned cake highlights the revolutionary design of the 75th Anniversary Bundt Pan. Baking this and our Brownie Bundt Cake (page 96) is the best way to wish Nordic Ware a very happy anniversary!

The inspiration doesn't stop with just recipes. For our Baker Spotlight (page 19), we cover preteen prodigy London Warrick, who launched an online bakery, *Lovely London Delights*, at the age of 10! She's the perfect example of dreams being accomplished at any age. Then we take a look at *Belle's Bread* (page 31), a Japanese bakery and café and an integral piece of Takashi Takenaka's culinary empire in Columbus, Ohio. Blending Japanese excellence and French technique to create unparalleled pastry, *Belle's Bread* is a lovely reminder that the culture of baking is defined by its diversity.

Happy baking,

Brian

Brian Hart Hoffman
Editor-in-Chief



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Bake from Scratch



The Crumb



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FRESH PEACH CRUMB BARS

Celebrating the juiciest summer stone fruit, these crumb bars boast a complementary vanilla flavor courtesy of Heilala Pure Vanilla Bean Paste in both the crumb crust and topping and the dreamy Vanilla Bean Glaze.

Makes 9 bars

- $\frac{2}{3}$ cup (150 grams) plus 2 tablespoons (28 grams) unsalted butter, divided
 - 1 cup (200 grams) granulated sugar, divided
 - $1\frac{1}{4}$ teaspoons (7.5 grams) Heilala Pure Vanilla Bean Paste, divided
 - $1\frac{1}{4}$ teaspoons (3 grams) kosher salt, divided
 - $1\frac{1}{3}$ cups (208 grams) all-purpose flour
 - $\frac{1}{2}$ teaspoon (2.5 grams) baking powder
 - $\frac{2}{3}$ cup (62 grams) sliced almonds
 - 2 tablespoons (14 grams) tapioca flour
 - $\frac{1}{2}$ teaspoon (1 gram) ground cardamom
 - 3 cups (478 grams) $\frac{3}{4}$ - to 1-inch-chopped fresh peaches (3 to 4 medium peaches), divided
 - 2 teaspoons (10 grams) water
- Vanilla Bean Glaze (recipe follows)

1. Preheat oven to 375°F (190°C). Spray an 8-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a medium microwave-safe bowl, heat $\frac{2}{3}$ cup (150 grams) butter on high in 10-second intervals until melted; whisk in $\frac{2}{3}$ cup (133 grams) granulated sugar, 1 teaspoon (6 grams) vanilla bean paste, and 1 teaspoon (3 grams) salt.
3. In another medium bowl, whisk together all-purpose flour and baking powder. Add flour mixture to butter mixture; stir until combined. Reserve $\frac{2}{3}$ cup (about 202 grams) dough in a small bowl; crumble, and add almonds, stirring until combined. Set aside. Press remaining dough evenly into bottom of prepared pan.
4. Bake until dough edges are lightly golden, 8 to 10 minutes. Let cool slightly in pan on a wire rack. Leave oven on.
5. Meanwhile, in a medium saucepan, stir together tapioca flour, cardamom, remaining $\frac{1}{3}$ cup (67 grams) sugar, and remaining $\frac{1}{4}$ teaspoon salt. Add 1 cup (160 grams) peaches, 2 teaspoons (10 grams) water, and remaining 2 tablespoons (28 grams) butter; stir until well combined. Cook over medium heat, stirring frequently, just until small bubbles form around edges of pan and mixture is thickened, 5 to 6 minutes. Remove from heat; stir in remaining 2 cups (318 grams) peaches and remaining

- $\frac{1}{4}$ teaspoon (1.5 grams) vanilla bean paste.
- Spread peach mixture evenly over prepared crust, pressing thickened liquid between peach pieces. Sprinkle reserved dough evenly on top.
6. Bake until golden brown and filling is bubbly, 30 to 35 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool completely in pan on a wire rack.
 7. Using excess parchment as handles, remove from pan. Using a serrated knife, cut into bars. Spoon Vanilla Bean Glaze into a small pastry bag, and cut a $\frac{1}{4}$ -inch opening in tip; drizzle glaze onto cooled bars.

VANILLA BEAN GLAZE

Makes about $\frac{1}{2}$ cup

- $\frac{2}{3}$ cup (80 grams) confectioners' sugar
- $2\frac{1}{2}$ tablespoons (37.5 grams) heavy whipping cream
- 1 tablespoon (14 grams) unsalted butter, melted
- $\frac{1}{2}$ teaspoon (3 grams) Heilala Pure Vanilla Bean Paste
- $\frac{1}{4}$ teaspoon kosher salt

1. In a small bowl, stir together all ingredients until smooth and well combined. Use immediately.



Q & A with Heilala Vanilla CEO and Co-Founder Jennifer Boggiss

What made you decide to venture into vanilla farming?

For a significant birthday, my father John Ross (a retired New Zealand farmer) sailed to Vava'u, in the Kingdom of Tonga on a boat he'd built himself. He fell in love with the place and the people and when Cyclone Waka caused extensive damage to the Vava'u island group, he travelled back with friends from his Rotary Club to help with the clean-up. As a way to thank John for his efforts, a local family gifted him a plot of land in exchange for him using it to provide employment for those in the village. On a previous trip to Tonga, John had discovered vanilla orchids running wild and after some research and visits to established vanilla farms in Réunion Island, Tahiti and Madagascar, he got to work on his own plot and subsequently partnered with other growers throughout Tonga to establish vanilla plantations

Your vanilla is different to what's sold in many stores. What made you do things differently?

Home bakers and chefs today are demanding to know more about the ingredients they're consuming, they want to know exactly what's in their food, how it was sourced and produced. Heilala's transparent supply chain, clean label ingredients and positive social impact to local grower communities along with support from customers inspire us to continue growing vanilla best practice.

Tell us something about vanilla that readers might not know?

As one of the most labour-intensive crops in the world, there are lots of challenges growing vanilla! The orchid flower must be pollinated by hand and then the beans must be blanched, sweated, dried and cured. Climatic conditions play a major role as vanilla grows best in hot, humid conditions, and the plants require moderate rainfall evenly distributed through 10 months of the year, in order to thrive.

What are your hopes and dreams for the future of vanilla?

In 2018, we completed 100 acres of vanilla planting in Tonga, which will enable us to continue to positively impact our grower communities in Tonga into the future. The growth will result in increased employment, particularly of local women in Tonga. As a result, there is an instilled sense of purpose and pride, which has a powerful effect on their independence, families, economic growth and the well-being of their communities. Heilala has a goal for 200 women to be employed in the Vanilla Industry in Tonga by 2023.

What is the most satisfying part of what you do?

It's always satisfying to see a home baker or chef using Heilala Vanilla. Every bottle of vanilla purchased means 14 villages in the South Pacific continue to be supported and have opportunities and options that they would not have had without the vanilla industry in Tonga.

This is what gets us out of bed every day and is the most satisfying part.

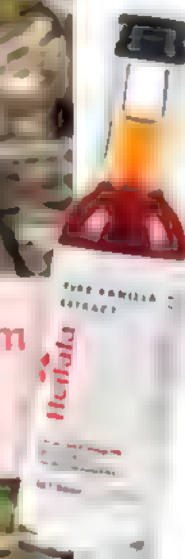
Jennifer walking amongst a vanilla vine in the Kingdom of Tonga

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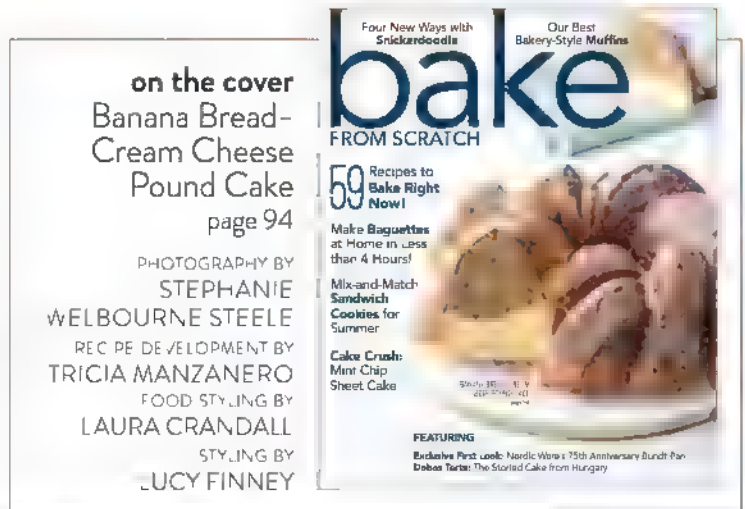
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Beccour Bakery team image provided by Cooks of Crocus Hill
Jen Choi portrait by Rowa Lee Photography

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Grace's Bakery team image provided by Rhannon Cobb

Muffin Makeover

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Bread Alone Bakery Morning Glory Muffin images by Cerys Mishra Handschumacher.

Farmhouse Bakery lemon poppy seed muffin image courtesy of Purebred Coffee Co., Cary Jones Photography.
Ebru Coffee Co. Peach & Bourbon Cream Muffins image provided by Ebru Coffee Co.
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STRAWBERRY BRIOCHE TARTS

These light-as-air brioche tarts get their fluffy height from Platinum® Yeast from Red Star®, providing the perfect pillowy bed for a bright Lemon Pastry Cream and fresh strawberries.

Makes 12 tarts

- 2½ cups (313 grams) all-purpose flour, divided
- ¼ cup (50 grams) plus 2 teaspoons (8 grams) granulated sugar, divided
- 1 (0.25-ounce) package (7 grams) Platinum Yeast
- 1¾ teaspoons (5.25 grams) kosher salt
- ⅓ cup (80 grams) warm whole milk (120°F/49°C to 130°F/54°C)
- 3 large eggs (150 grams), room temperature and divided
- 1 large egg yolk (19 grams), room temperature
- 6 tablespoons (84 grams) unsalted butter, softened
- 8 ounces (226 grams) fresh strawberries, sliced lengthwise ⅛ inch thick
- 1½ teaspoons (7.5 grams) fresh lemon juice
- ¼ teaspoon ground black pepper (optional)
- Lemon Pastry Cream (recipe follows)
- 1 tablespoon (15 grams) whole milk
- Pearl sugar, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, ¼ cup (50 grams) granulated sugar, yeast, and salt at low speed until combined. Add warm milk; beat just until combined. Add 2 eggs (100 grams) and egg yolk; beat at medium-low speed until combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add remaining 1½ cups (188 grams) flour, beating just until combined.
2. Switch to the dough hook attachment. Beat at low speed until dough is relatively smooth, elastic, and starts to pull away from sides of bowl, 6 to 9 minutes, stopping to scrape sides of bowl and dough hook. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition (6 to 8 minutes total); scrape sides of bowl and dough hook. (Dough may look slightly broken during this process but will come together.) Increase mixer speed to medium-low; beat until a smooth, elastic dough forms, 6 to 9 minutes, stopping to scrape sides of bowl and dough hook.

- (Dough should pass the windowpane test; see Notes.) Turn out dough onto a clean surface, and knead 4 to 5 times. Shape into a smooth round.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 2 hours.
 4. Line 2 baking sheets with parchment paper.
 5. Punch down dough; cover and let stand for 10 minutes. Turn out dough onto a clean surface; divide into 12 portions (about 52 grams each). Gently shape 1 portion into a smooth ball, pinching any seams to seal. (Keep remaining dough covered with plastic wrap to prevent drying out.) Repeat with remaining portions. Press or roll each dough ball into a 3½-inch round; place 1½ to 2 inches apart on prepared pans. (Dough rounds may shrink slightly.) Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 30 to 40 minutes.
 6. Preheat oven to 350°F (180°C).
 7. Meanwhile, in a large bowl, stir together strawberries, lemon juice, pepper (if using), and remaining 2 teaspoons



(8 grams) granulated sugar. Let stand, stirring occasionally, until ready to use.

8. Using a $\frac{1}{4}$ -cup glass jar or dry measuring cup dipped in flour, make a $2\frac{1}{4}$ -inch-wide, $\frac{1}{4}$ - to $\frac{1}{2}$ -inch-deep well in center of each dough round. (See Notes.) Divide Lemon Pastry Cream among dough rounds (about 1 scant tablespoon [about 11 grams] each), spreading to fill. Using a slotted spoon, arrange strawberries evenly on top of pastry cream as desired. (Enjoy or reserve any extra strawberries as a treat.)

9. In a small bowl, beat remaining 1 egg (50 grams) and milk. Brush dough with egg wash; sprinkle with pearl sugar.

10. Bake until light golden brown, 8 to 10 minutes, rotating pans halfway through baking. Serve warm or at room temperature.

Notes: To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and

translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

If you don't have a $\frac{1}{4}$ -cup glass jar, you can also use a $2\frac{1}{4}$ -inch-wide $\frac{1}{3}$ -cup dry measuring scoop or even just your fingertips to make wells in dough rounds.

LEMON PASTRY CREAM

Makes about $\frac{1}{2}$ cup

- $\frac{3}{4}$ cup (160 grams) whole milk
- 3 tablespoons (36 grams) granulated sugar
- 2 teaspoons (6 grams) cornstarch
- 2 teaspoons (4 grams) packed lemon zest (about 2 medium lemons)
- 1 teaspoon (3 grams) all-purpose flour
- $\frac{1}{8}$ teaspoon kosher salt
- 2 large egg yolks (37 grams)
- 1 tablespoon (14 grams) unsalted butter

1. Place a fine-mesh sieve in a small shallow baking dish or bowl.

2. In a medium saucepan, heat milk over medium heat until steaming. (Do not boil.)

3. In a medium bowl, whisk together sugar, cornstarch, lemon zest, flour, and salt. Whisk in egg yolks until well combined. (Mixture will be very thick.) Gradually whisk in half of warm milk. Pour sugar mixture into remaining warm milk in pan. Bring to a boil over medium heat, whisking constantly. Cook, whisking constantly, until mixture is thickened and no longer tastes starchy and an instant-read thermometer registers 185°F (85°C), about 3 minutes.

4. Remove mixture from heat. Stir in butter until well combined. Pour and press mixture through prepared sieve into baking dish or bowl; smooth into a thin layer. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until thoroughly chilled, about 1 hour or up to overnight. Stir until softened and smooth before using.



SWEET ADAPTATION

DURING A TIME OF BUSINESS CLOSURES AND UNCERTAINTY, BAKERIES ACROSS THE WORLD HAVE NEEDED TO MAKE QUICK DECISIONS AND ADAPT BUSINESS MODELS TO PROVIDE FOR THEIR COMMUNITIES. WITH COVID-19 PANDEMIC LOCKDOWNS, WORKING REMOTELY, AND VIRTUAL SCHOOLING, THESE BAKERIES LEARNED HOW TO NOT JUST SURVIVE BUT THRIVE BY ADAPTING TO THE NEW NORMAL.



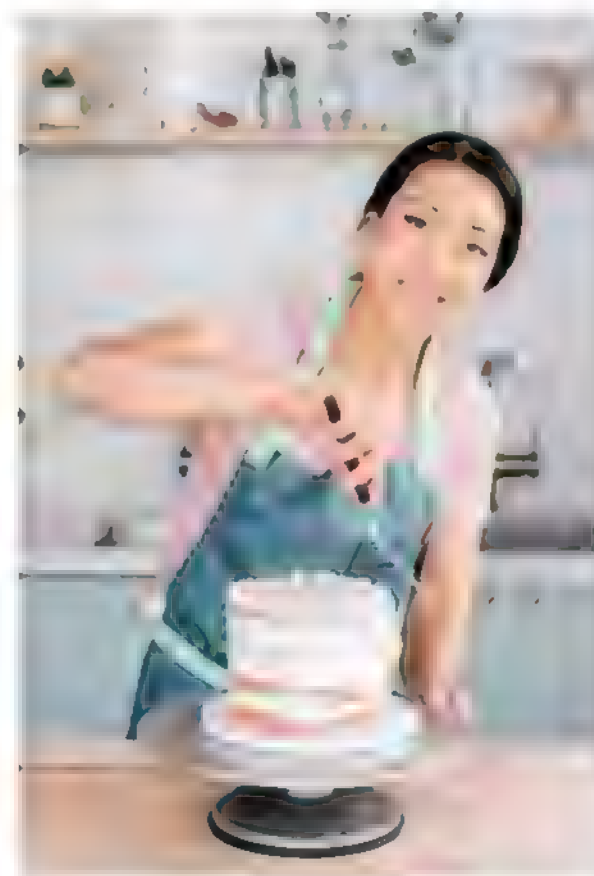
BELLECOUR BAKERY AT COOKS OF CROCUS HILL MINNEAPOLIS, MINNESOTA

What began as an emotion-filled decision to shut the doors of Bellecour French Bistro and Bakery as a result of the COVID-19 pandemic turned into a move that was geared toward supporting the community. The French farm-to-table-inspired restaurant pivoted, adapted, and changed models by moving their bakery entity to Cooks of Crocus Hill. The partnership is a collaboration that provides a one-stop shop with irresistible pastries, foods to go, coffee and tea, a cooking and bakeware store, and cooking school.

WEBSITE: [COOKSOFCROCUSHILL.COM/BELLECOUR-BAKERY](https://cooksofcrocushill.com/bellecour-bakery)
INSTAGRAM: @BELLECOURBAKERY

SUGARSUCKLE HOBOKEN, NEW JERSEY

Sugarsuckle, a small boutique bakery specializing in stylishly chic cakes, swiftly adapted to the pandemic shutdown by delivering DIY baking kits directly to home bakers' doors. From colorful Rainbow Funfetti Cookies to delightful Fruity Pebble Cereal Treats, the kits supplied premeasured ingredients, essential supplies, recipes, and step-by-step instructions with expert tips. These kits provided exciting, kid-friendly activities for families while reducing the need to venture out to the grocery store. The kits were so popular that they have remained a staple on Sugarsuckle's website.



WEBSITE: [SUGARSUCKLE.COM](https://sugarsuckle.com) | INSTAGRAM: @SUGARSUCKLE



LAVENDER AND HONEY KITCHEN WINSTON-SALEM, NORTH CAROLINA

When the pandemic swept through the nation, mother-and-daughter team Naomi and Natalie Gingerich stepped up to provide their community weekly Provision Packages. These contactless orders contained essentials such as freshly baked bread, a bag of comforting chocolate chip cookies, a lovely little pie or cake, and a bonus specialty pastry. Naomi and Natalie felt particularly honored to give back to the community that helped them raise more than \$56,000 during the pandemic so they could complete their storefront, a now beautifully renovated building in the Historic West End of Winston-Salem, North Carolina, for their bakery's new home.

WEBSITE: [LAVENDERANDHONEYKITCHEN.COM](https://lavenderandhoneykitchen.com) | INSTAGRAM: @LAVENDERANDHONEYKITCHEN



GRACE'S BAKERY

ISLE OF WIGHT, ENGLAND

Isle of Wight-based Grace's Bakery won the Baking Industry 2020 Award for Customer Focus, a prestigious recognition acknowledging "companies that have demonstrated strong customer focus leading to increased loyalty, improved customer experience and growth in sales." During a time of lockdowns and business shutdowns, an award of this magnitude holds even more weight. In March 2020, Grace's Bakery shifted operations to the virtual world to provide the community with bread, cakes, flour, and other essentials. The team delivered to 150 to 250 people a day—turning the bakery's whole business model on its head in just one week. Working with a local greengrocer, a dairy farm, and many other independent food producers, the bakery was able to shift its ingredients to local sources. The owners say their next challenge is to cross the Solent (the strait separating the island from Great Britain) and start delivering nationwide in the UK, working with couriers to expand the bakery's reach.

WEBSITE: GRACESBAKERY.UK | INSTAGRAM: @GRACESBAKERYLTD

TRENDING TOMES

THE ICING ON THE CAKE

Bringing buttercream to new heights, *Frosted: Take Your Baked Goods to the Next Level with Decadent Buttercreams, Meringues, Ganaches and More* (Page Street Publishing, 2021) by Bernice Baran is packed with expert frosting recipes and tips. From Ermine Buttercream to Meringue Frosting, this tome provides a primer on 10 buttercreams and frostings, plus a tutorial for ganache, Bavarian cream, and diplomat cream. With a strong foundation, you'll be crafting luscious layer cakes, sweet sheet cakes, frosted bars, and more!

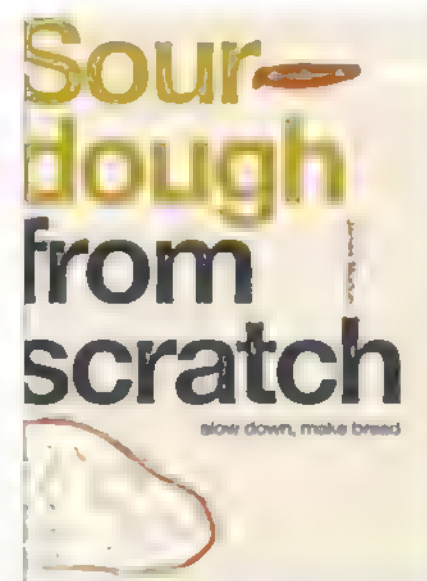
Available June 8, \$22.99



THE SCOOP ON SOURDOUGH

Spontaneously fermented sourdough bread relies on various wild yeasts and bacteria cultured from the flour itself, where they rest humbly and wait to be utilized. James Morton harnesses the power of these natural cultures in *From Scratch: Sourdough: Slow Down, Make Bread* (Quadrille, 2021). From the tools of the trade to types of flour and maintaining a starter, this book contains all you need to expertly craft sourdough breads.

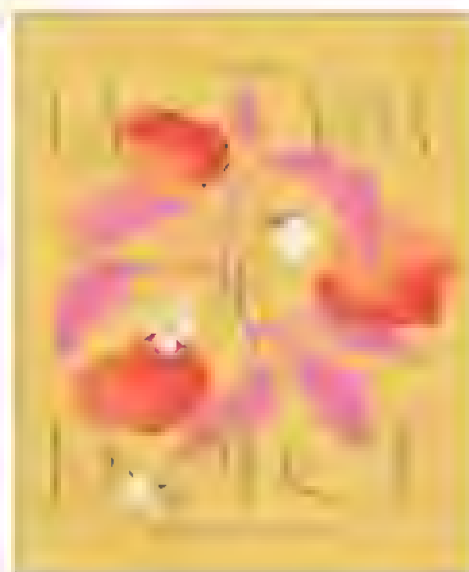
Available April 13, \$16.99



BAKING ITALIAN-STYLE

Dolce al cucchiaino roughly translates to "sweets by the spoon" and is just one versatile style of Italian dessert that you will find in Letitia Clark's new cookbook, *La Vita e Dolce: Italian-Inspired Desserts* (Hardie Grant Publishing, 2021). Based in her Sardinian kitchen, Letitia crafts sweets from the heart and aims to bring joy to her readers through the love of baking.

Available June 8, \$40



SOMETHING OLD, SOMETHING NEW

Pastry chef pair Vinesh Johny and Andres Lara take classic treats and flip them on their head in their innovative cookbook *New-School Sweets: Old-School Pastries with an Insanely Delicious Twist* (Page Street Publishing, 2021). From a saffron-scented milk brioche to crave-worthy Cinnamon Roll Crème Brûlée, you'll find unexpected flavor combinations and artfully layered textures that were crafted to inspire.

Available May 4, \$22.99



LONDON WARRICK: A PRETEEN BAKING BUSINESS MAVEN

LAST YEAR, WHEN LONDON WARRICK WAS ONLY 10 YEARS OLD, SHE STARTED HER OWN BAKING BUSINESS IN HER HOMETOWN OF WILLOW GROVE, PENNSYLVANIA. SHE'S 11 NOW, AND BUSINESS IS BOOMING. THE START OF THE COVID-19 PANDEMIC IN 2020 MEANT FINDING CREATIVE WAYS TO PASS THE TIME, AND LONDON TURNED HER CREATIVITY INTO A PASSION FOR BAKING. WE TALKED WITH LONDON ABOUT BALANCING HER NEW BAKERY BUSINESS AND FIFTH GRADE WITHOUT SKIPPING A BEAT.



How did you get started with Lovely London Delights?

London Warrick: I started baking in May 2020 on Mother's Day when I made a whole cake for my mom. We cut the cake into individual slices and shared it with other mothers I knew. They loved it and started asking me to bake them cakes. Because school had been moved to an online classroom, I had a lot of free time where I could bake, so I decided to bring happiness to others through my baking. The recipe I first used is an old family recipe from a friend, and I added two different secret ingredients to make it extra special. At the beginning, when people started asking us for cakes, I wasn't sure what to do, so we started making business cards to hand out with the information for orders. That's when I came up with the name of my company. Some of my family members have always called me "Lovey," so I decided to name it Lovely London Delights. The "delights" are what I am making for people, and my name is special to me because there is a city with the same name that I would like to visit one day.

So, what are the two secret ingredients that make your cakes better than others?

LW: I can't tell you, because they are a secret!

What does a week at Lovely London Delights look like?

LW: I bake Wednesday through Sunday because those are the days I have available to balance school and my baking business, and I bake around 15 to 20 cakes a week. We sell the original Bundt cakes for \$30 and the pound cakes with drizzle are \$35. You can choose from cream cheese, vanilla, chocolate, lemon, and strawberry drizzle, and each pound cake is wrapped with a pretty bow like each one is a gift. I get most of my customers through family members and neighbors, and we have a website and Instagram account where people can DM [direct message] me their orders. We also donate a portion of our sales to a local charity called Gift of Life. I decided to donate to Gift of Life because my grandpa was invited to stay there after he had a lung transplant. I wanted to honor him by giving

back and donating money so I could help other families that have lung transplants.

Who are your role models?

LW: Zendaya, a 24-year-old actress and singer, inspires me to go on and influences others to make good decisions. She is really positive and gives back. In the future, I want to become an actress, and I also want to go to college to learn how to balance a business at the same time. I am also inspired by my mom-mom (grandma on my mom's side), because she makes sweet potato pies that people go crazy over.

INSTAGRAM: @lovelylondondelights
WEBSITE: lovelylondondelights.com 📍



Announcing our 2021

BAKING RETREATS

SAVE THE DATE!

It's time to take an adventure the *Bake from Scratch* way.

Our 2021 baking retreats will satisfy the wanderlust cravings of the most intrepid bakers. You'll learn top tips for baking beautiful Bundt cakes in Minneapolis, Minnesota, the hometown of Nordic Ware; brush up on the basics of British baking in London; and master French holiday classics in Paris.



A DELICIOUS PREVIEW OF OUR RETREATS

LONDON AND LANCASHIRE, ENGLAND

BRITISH BAKING

Dates to be announced soon!

MINNEAPOLIS, MINNESOTA

BUNDT CAKE BAKING

Dates to be announced soon!

BIRMINGHAM, ALABAMA

BAKE FROM SCRATCH HEADQUARTERS

Dates to be announced soon!

IRELAND

IRISH BAKING

Dates to be announced soon!

PARIS, FRANCE

FRENCH HOLIDAY BAKING

DECEMBER 3–8 and

DECEMBER 8–12

All you need to do is pack your bags—the aprons will be waiting for you.

For all of the delicious details on these retreats and to register, go to bakefromscratch.com/baking-retreats, and to stay up to date on all our baking retreat announcements, sign up for our newsletter, PreHeat!

from the pantry

OIL

FROM ULTRA-REFINED AND NEUTRAL TO
EXPELLER-PRESSED AND FLAVOR-PACKED,
CHOOSING AN OIL FOR BAKING MAY FEEL LIKE
A SLIPPERY SLOPE, BUT WE'RE HERE TO HELP
YOU GRAB HOLD OF THE PERFECT ONE



The golden secret to moist baked goods that remain tender for days? Humble, helpful cooking oil. Cakes made with oils have a lightness and fluffiness that butter can't match, and when it comes to cacao-based treats, like your favorite decadent brownies or a chocolaty cake, baking with oil boosts the perception of richness and turns up the moistness factor.

Why is it that cakes made with oil are loftier and more tender? Refined oils are reduced to their most basic components—unsaturated triglycerides that are liquid at room temperature—and are less dense than butter. As you can imagine, this leads to cakes that are light as air, with an even crumb structure, like the cross-sectional piece of our Honey-Lavender Bundt Cake presented on page 24. When recipes that contain heavier flours or wet ingredients are involved—for example, the cornmeal in our Strawberry-Orange Blossom Cornmeal Cake on page 50 or the grated carrots and apple in our Morning Glory Muffins on page 88—using oil is the key to adding lift. Furthermore, because they are refined, oils also won't add water or proteins to baked goods. This exclusion would be undesirable in the case of our Gruyère, Onion & Black Pepper Biscuits on page 112, which rely on the water trapped in butter to steam and create perfectly puffed layers. For cakes, though, less water equates to reduced gluten activation and an extra-tender crumb.

When it comes to flavor, the neutrality of refined oils can be both the antagonist and protagonist of the baked good. As you can imagine, a pastry described as “buttery” gets high accolades, whereas the same pastry described as “oily” isn't winning prizes. But while butter wins the flavor competition, neutral oils take the back seat and allow other flavors to shine. For example, the neutral oil in our Honey-Lavender Bundt Cake pulls the delicate aromatics of honey and lavender to the forefront while providing that prized ultra-light crumb.

The last major point to note about baking with oil is the moistness factor. Oil often outperforms butter in this category, and cakes made with oils bake up moister and stay moist longer. According to baking expert Rose Levy Beranbaum, adding chocolate to cakes can be drying, and oil provides beneficial moisture while enhancing the chocolate flavor. Test this for yourself with our irresistible Mint Chip Sheet Cake on page 51.

Technically, every oil that is extracted from plants is a vegetable oil, but if you were to purchase an oil labeled “vegetable oil,” 85% of the time, you would get soybean oil, and the other 15% of the time, there would be a mixture of oils such as soybean, cottonseed, corn, palm, and canola. Regardless of its components, vegetable oil is a consistently neutral choice for baking.

There are also oils that are labeled according to the plant from which they are extracted. Take canola oil, which is derived from seeds of the canola plant. Canola plants belong to a family of plants called crucifers (think cruciferous vegetables, such as broccoli) and have bright yellow flowers that produce tiny round seeds. Canola oil is widely available and will always be refined and neutral.



A NOTE ON SHELF LIFE

Refined oils have a shelf life of around four to nine months after opening (one year if unopened). Unrefined oils have a shelf life of around three to six months after they have been opened and are often packaged in dark glass bottles to limit light and oxygen exposure. Once you have the nose to smell the off flavor associated with oxidized oil, a quick sniff test before you use the oil will come naturally every time you bake.

Seeds from the lively yellow sunflower also make for a choice cooking oil. The dark center of each flower contains around 1,000 to 1,400 seeds, which can be roasted for a flavor-forward oil or refined for a neutral, lighter-tasting choice. Unless you are looking for a flavor boost, pick up the refined version of this oil.

When you reach for sunflower oil, your eyes might deceive you with a similarly named oil—a relative called the safflower. The safflower plant was originally grown for its vibrant, thistle-like flowers, which contain a colorant used to dye fabrics red in the textile industry, but later, it was found that its oil-rich seeds can be processed into a neutral cooking oil.

Like sunflower oil, peanut oil can range drastically in the flavor spectrum, from nutty and roasted to mild and neutral. Taking advantage of the caramel-hued, unrefined version for a peanut butter cake would enhance the cake's flavor and complexity, but using the same oil for our Chai-Zucchini Loaf Cakes with Cinnamon Glaze (page 55) would create a confusing outcome with competing flavor profiles. Make sure to have a keen eye when looking for a neutral peanut oil.

Another mild-tasting oil comes from humble beginnings. Grape seeds are a byproduct of wine-making and were originally sent to waste. Diverting the seeds for oil production creates a mild-flavored product that can be used in a wide range of food applications. According to Chilean baker Pilar Hernandez, in major

wine regions such as Chile, grape-seed oil is more prevalent in baking than butter. (See page 67 for more on Chilean baking.) Just remember that the oil may have a notable green tint, which varies in intensity from one product to another.

Unlike oils utilizing the entire seed, corn oil is made from only the germ (or the germinating portion of the seed) of the corn kernel. But like grape-seed oil, corn oil is also a product of a diverted waste stream. Following the popularity of cornstarch as a household product—which makes use of the carbohydrate portion of the kernel and not the germ—corn oil became a household item in the mid-1900s. Expeller-pressed germs are chemically extracted before being processed for neutrality.

The last cooking oil to note has recently gained its share of the market. Like olive oil, avocado oil is a fruit oil, meaning that the fruit provides the oil rather than the seed. The avocado flesh can contain up to 30% of oil by weight, whereas the skin contains about 7% and the seed holds merely 2%. Unrefined avocado oil has an emerald green color when extracted, thanks to chlorophyll, and the flavor is described as grassy with butter/mushroom-like notes. These flavors could be potentially off-putting in baked goods, so make sure to look for the refined neutral variation where available.

Speaking of off flavors, let's talk briefly about the fat freshness factor. Because refined cooking oils have been stripped, removed



of proteins, carbohydrates, and most nutrients, it may seem like the shelf life is infinite. We are here to tell you that those oils in your cabinet do in fact expire. Fats are very susceptible to oxidation, a chemical reaction that leads to undesirable flavors, colors, and aromas. We invite you to head to your kitchen, grab your oil, and take a whiff. If you get notes that remind you of plastic or soap or aromas that just smell downright bad, your oil is most likely oxidized and it's time to toss it out. Nothing major to note? Proceed as planned.

With your oil of choice in hand, you are ready to start baking undeniably tender, fluffy, and moist quick breads, cakes, brownies, and more. Since it's not always a direct substitute for butter, look for recipes that have been developed with oil to take full advantage of this ingredient. Recipes that begin with creaming butter rely on butter solids to capture and incorporate air, so substituting oils in recipes that include melted butter instead will likely lead to more-successful results. With the right type of oil and a well-planned recipe, oil can elevate your baking to all-new heights!

- BAKE WITH OIL** In this issue, don't miss:
Strawberry-Orange Blossom Cornmeal Cake, page **50**
Mint Chip Sheet Cake, page **51**
Honey-Lavender Bundt Cake, page **54**
- Chia-Zucchini Loaf Cakes with Cinnamon Glaze, page **55**
Peaches and Cream Muffins, page **79**
Morning Glory Muffins, page **80**



BENEFITS OF OIL

- Oils have the advantage of being less dense than other fats like butter, creating cakes that are lighter than air, with unsurpassed texture.
- Oil cakes bake up moist and tend to stay fresh longer compared to butter-based cakes.
- When choosing oils for baking, look for neutral, refined oils to avoid off flavors or unwanted color.
- Because neutral oils lack competing flavors and aromas, delicate ingredients like lavender and honey take center stage in our Honey-Lavender Bundt Cake on page 54. ▢



GRAPE-SEED OIL



SUNFLOWER OIL



VEGETABLE OIL



AVOCADO OIL

BLUEBERRY COFFEE CAKE

Studded with whole blueberries and topped with a perfectly golden streusel, this seasonal coffee cake is a classic crowd-pleaser. We complemented the juicy blueberries in the batter with C&H® Granulated Sugar and the beautiful crumble topping has a distinct caramel crunch thanks to C&H® Golden Brown Sugar. Served with a simple glaze made with C&H® Confectioners' Sugar, this is the ideal summer breakfast treat.

Makes 1 (9-inch) cake

- 1½ cups (300 grams) C&H® Granulated Sugar
- ¾ cup (170 grams) unsalted butter, melted
- 3 large eggs (150 grams), room temperature
- 1 tablespoon (9 grams) tightly packed lemon zest
- 3 tablespoons (45 grams) fresh lemon juice
- 1½ teaspoons (6 grams) vanilla extract
- 2¼ cups (281 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- 1 cup (240 grams) whole buttermilk, room temperature
- 1½ cups (278 grams) fresh blueberries, divided

Golden Streusel (recipe follows)

Vanilla Glaze (recipe follows)

1. Preheat oven to 325°F (170°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.

2. In a large bowl, whisk together sugar and melted butter; add eggs, lemon zest and juice, and vanilla, whisking until combined.
3. In a medium bowl, whisk together flour, baking powder, salt, and baking soda. Add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, whisking just until combined after each addition. Fold in 1 cup (167 grams) blueberries. Pour batter into prepared pan, smoothing with an offset spatula; sprinkle remaining ¾ cup (111 grams) blueberries on top. Sprinkle with Golden Streusel.
4. Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 15 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 15 minutes. Remove from pan, and drizzle with Vanilla Glaze. Serve warm or at room temperature.

GOLDEN STREUSEL

Makes about 1 cup

- ½ cup (63 grams) all-purpose flour
- ½ cup (73 grams) firmly packed C&H® Golden Brown Sugar

- 2 teaspoons (6 grams) tightly packed lemon zest
- ¼ teaspoon kosher salt
- 3 tablespoons (42 grams) cold unsalted butter, cubed

1. In a medium bowl, stir together flour, brown sugar, lemon zest, and salt. Using your fingers, cut in cold butter until mixture is crumbly. Crumble with your fingertips until desired consistency is reached. Refrigerate until ready to use.

VANILLA GLAZE

Makes about ¼ cup

- 1 cup (120 grams) C&H® Confectioners' Sugar
- 1½ tablespoons (22.5 grams) whole milk or water
- ½ teaspoon (2 grams) vanilla extract

1. In a small bowl, whisk together all ingredients until smooth.



1½ cups C&H® Sugar.

1 valedictorian.

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retro redo

HERBED HONEY-BUTTERMILK ROLLS

A BAKER DISCOVERS A
TREASURE TROVE OF
HER GRANDMOTHER'S
RECIPES—AND
UNCOVERS A NEW
FAVORITE BREAD RECIPE



Bake the Original

Go to Madison Stouder's
baking website,
inheritedrecipes.com, for the
original Buttermilk Honey
Bread and more recipes!

I have inherited thousands of recipes from my grandma Naida—but before I tell you about my culinary heirlooms, let me tell you about the woman behind them. When I think of Grandma Naida, I remember her being the woman behind all of the food for our special occasions. A specific memory is baking my brother's birthday cake during vacation. I was 5, standing on a stool, helping her create our family recipe for crumb cake. She let me stir the batter and, best of all, lick the spoon. My mom didn't usually let me do that, so I probably remember it so well because of that sweet detail. Grandma Naida died when I was 7, but I still cherish each of those memories and I know my love of baking comes from her.

Recently, my other grandmother, Grandma Lee, gifted me a bunch of her own recipes. It sparked a question—where are Grandma Naida's recipes? My grandfather revealed a treasure trove: hundreds of loose recipe cards, well-loved cookbooks, and torn-out magazine pages that documented her vast collection. There were many recipes that were familiar, like the crumb cake, but the collection also held plenty of surprises. One such revelation was the first recipe I baked of hers, Buttermilk Honey Bread. It was so simple to make yet so fluffy and filled with flavor! The best part? I made the dough in Grandma Naida's original KitchenAid stand mixer. Making her recipe in her beloved kitchen tool? Nothing tops it.

—Madison Stouder, Oregon City, Oregon

THE REDO

HERBED HONEY-BUTTERMILK ROLLS

Makes 12 rolls

Like the tender original, these rolls make the most of the delicious combination of sweet honey and tangy buttermilk. Our literal twist? Transforming the traditional loaf into knotted rolls and mixing in a complementary dose of rosemary and herbes de Provence.

- $\frac{1}{2}$ cup (120 grams) warm water (110°F/43°C to 115°F/46°C)
- $2\frac{1}{4}$ teaspoons (7 grams) active dry yeast
- $\frac{3}{4}$ cup (180 grams) whole buttermilk
- $\frac{3}{4}$ cup (170 grams) plus 3 tablespoons (42 grams) unsalted butter, softened and divided
- 4 tablespoons (84 grams) honey, divided
- 3 to $3\frac{1}{4}$ cups (375 to 406 grams) all-purpose flour, divided
- 1 tablespoon (4 grams) finely chopped fresh rosemary
- 3 teaspoons (8.25 grams) kosher salt, divided
- 1 teaspoon (1 gram) herbes de Provence
- $\frac{1}{4}$ teaspoon (1.25 grams) baking soda
- 1 large egg (50 grams), lightly beaten

1. In a small bowl, place $\frac{1}{2}$ cup (120 grams) warm water. Gradually whisk in yeast until dissolved.
2. In a small microwave-safe bowl or glass measuring cup, stir together buttermilk, 3 tablespoons (42 grams) butter, and 2 tablespoons (42 grams) honey; heat on high in 5- to 10-second intervals, stirring between each, until butter is melted and an instant-read thermometer registers 110°F (43°C) to 115°F (46°C).

3. In the bowl of a stand mixer fitted with the paddle attachment, beat 3 cups (375 grams) flour, $2\frac{3}{4}$ teaspoons (8.25 grams) salt, rosemary, herbes de Provence, and baking soda at low speed until combined. Add yeast mixture and warm buttermilk mixture; beat just until combined.
4. Switch to the dough hook attachment. Beat at medium-low speed until a soft, somewhat sticky dough forms, 4 to 6 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining $\frac{1}{4}$ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough will pull away from sides of bowl and should pass the windowpane test; see Note.) Turn out dough onto a clean surface, and shape into a smooth round.
5. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
6. Line 2 baking sheets with parchment paper.
7. Punch down dough; let stand for 10 minutes. On a clean surface, divide dough into 12 portions (about 64 grams each). Roll 1 portion into a 13- to 14-inch rope. (Keep remaining dough covered to prevent drying out.) Tie rope into a loose knot with about 2 inches of dough free on each side. Wrap one end upward and over into center of loop. Wrap other end downward and under into center of loop. Gently squeeze ends in center to secure, and gently form roll into a rounded shape. Repeat procedure with remaining dough. Place, prettiest side up, 2 inches apart on a prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed

and dough holds an indentation when poked, 30 to 35 minutes.

8. Position oven rack in upper third of oven. Preheat oven to 375°F (190°C).

9. Brush rolls with egg.

10. Bake, one batch at a time, until golden brown, 8 to 10 minutes, rotating pan halfway through baking.

11. Meanwhile, in a small bowl, stir together remaining $\frac{3}{4}$ cup (170 grams) butter, remaining 2 tablespoons (42 grams) honey, and remaining $\frac{1}{4}$ teaspoon salt until well combined. Brush honey butter onto warm rolls. Let cool for at least 10 minutes. Serve warm or at room temperature with remaining honey butter.

Note: To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again. ■



CHEESY LEEK-AND-CHIVE SOUFFLÉS

Making the French classic soufflé has never been easier! Using the SHARP® SuperSteam+™ Built-In Wall Oven (SSC2489DS) makes this process fail-proof, as the gentle power of steam ensures you don't overcook your egg-leavened base.

Makes 6 soufflés

- 4 tablespoons (56 grams) unsalted butter, divided
- Finely grated fresh Parmesan cheese (optional)
- 1 cup (140 grams) very finely chopped red bell pepper
- 1 cup (90 grams) very finely chopped leeks (white and light green parts only)
- 3½ tablespoons (28 grams) all-purpose flour
- 1 cup (240 grams) whole milk, room temperature
- 3 ounces (85 grams) shredded Havarti cheese (about ¾ cup)
- ¼ cup (12 grams) plus 2 teaspoons (2 grams) finely chopped fresh chives, divided
- 1¼ teaspoons (5.25 grams) kosher salt
- 1½ teaspoons (6 grams) Dijon mustard
- ½ teaspoon (1 gram) garlic powder
- 4 large egg yolks (74 grams), room temperature
- 5 large egg whites (150 grams), room temperature
- ¼ teaspoon (1 gram) cream of tartar

1. In a small microwave-safe bowl, heat 1 tablespoon (14 grams) butter on high in 10-second intervals until melted.

2. Brush insides of 6 (9.5-ounce or 10-ounce) ramekins with melted butter; coat with Parmesan (if using), shaking out excess. (Alternatively, coat insides with flour, shaking out excess.) Refrigerate until ready to use.

3. In a large, high-sided saucepan, melt remaining 3 tablespoons (42 grams) butter over medium-high heat. Add bell pepper and leeks; cook, stirring frequently, until tender, 4 to 6 minutes, adjusting heat as necessary to prevent excess browning. Reserve 1½ tablespoons (20 grams) vegetable mixture in a small bowl.

4. Sprinkle flour over remaining vegetable mixture in pan; cook, stirring constantly, for 1 minute. Gradually stir in milk until well combined; reduce heat to medium, and cook, stirring constantly, until thickened, about 2 minutes, adjusting heat as necessary. Remove from heat; gradually stir in Havarti until melted and well combined. Stir in ¼ cup (12 grams) chives, salt, mustard, and garlic powder. Transfer mixture to a large bowl; gradually whisk in egg yolks.

5. Set SHARP® SuperSteam+™ Built-In Wall Oven (SSC2489DS) to Manual/Steam Bake/Water Bath/300°F/22 minutes/Start. (Oven will preheat.)

6. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at medium-high speed until stiff peaks form. Stir one-third of egg white mixture into vegetable mixture; fold in remaining egg white mixture in two additions until combined.

7. Place prepared ramekins on 1 tray; evenly divide batter among prepared ramekins, gently smoothing into an even layer with a small offset spatula. Sprinkle tops with reserved vegetable mixture and remaining 2 teaspoons (2 grams) chives. Place tray on lower level of oven. Press Start.

8. Bake for 22 minutes until puffed and golden. Serve immediately.

CONVENTIONAL OVEN DIRECTIONS:

1. Preheat oven to 325°F (170°C).
2. Prepare ramekins and soufflés as directed.
3. Place filled ramekins in a large roasting pan or ovenproof baking dish with high sides; carefully pour enough boiling water into pan until it comes halfway up sides of ramekins.
4. Bake until puffed and golden, 30 to 40 minutes. Serve immediately.



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SSC2489DS

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FOR
VARIETY



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THE BELLE OF OHIO

BELLE'S BREAD OFFERS PERFECT JAPANESE PASTRY IN AMERICA'S HEARTLAND

BY KYLE GRACE MILLS
PHOTOGRAPHY BY JULI SASAKI



One of the largest capitals located in the Midwest, Columbus, Ohio, has become the base of a diverse culinary renaissance. The finest jewel in the crown might be Japan Marketplace, a charming cluster of restaurants and shops that acts as a beautiful microcosm of Japanese cuisine and culture. It's the work of Takashi Takenaka, an entrepreneur who immigrated to the United States in 1972. Nestled in the back of Japan Marketplace is the fifth addition to Takashi's empire, Belle's Bread. This French-inspired Japanese bakery is the sweet cap to an enduring vision.



Walking in, a display case greets you with feather-light sponge cakes in pastel shades of matcha green and snowy white, glossy fruit-topped pastries, and custard-gold wedges of cheesecake. Shelves are stacked with perfect rectangles of pillowy *shokupan*. Perhaps most inviting is the center display, tier upon tier of flaky croissants, cream-laden Danish, crackle-topped Melon Rolls, and cushiony Red Bean Rolls. Not a single pastry is out of place, and each one seems crafted with a spirit of elegant perfection. Though it may appear to be an effortless showcase of *pâtisserie*, Belle's Bread is the product of Takashi's methodical planning and dedication.

Mika Lecklider, Takashi's daughter and the manager of Belle's Bread, claims everything began with her father's dream. "My dad really wanted to have a bakery to complete the experience that you would expect from a Japanese market. He didn't have any experience with baking himself, but he's a Japanese entrepreneur with a love of food," Mika says. Takashi may not be a baker, but he knew that a truly talented one was necessary to recreate the magic he experienced in Japan. "He hired one of the best bakers in New York, a baker who was trained in Japan, to train our staff of bakers

for a year," she says. That baker, Koji Nagasaka, took the helm of the bread department for one year but continues to check in on the bakery from time to time. From there, everything was about quality and freshness, with no expense spared. "The cake flour we use is imported from Japan, and my father has always been devoted to buying the highest-quality ingredients even though it's more expensive. In fact, we use a lot of steel bakeware, which is more expensive than aluminum, but we find it always yields the best results." With this attention to quality also comes a devotion to freshness. "Our bread department comes in at 4 a.m. and bakes everything fresh. And we don't hold any bread over to sell the next day, so customers know what they're buying was baked that day," Mika says.

Beyond building a solid base of expert technique and quality ingredients, Belle's Bread has the personal warmth you'd expect from a family-owned and -operated bakery. The turnover rate for bakers and employees is extremely low, no small feat for a bakery that commands a team of 20. The happy workforce makes for a uniquely peaceful bakery atmosphere. "We say good morning to every person who shows up in the morning to start their shift. My



father started this with his first restaurant and it's our tradition to this day. Taking the time to greet our workers at the beginning and saying goodbye at the end, it's a piece of why it's so wonderful to work at Belle's Bread," Mika says.

Every piece of the puzzle clicks together to create a loving homage to the Japanese bakery. While this means much of the baked goods represent traditional Japanese flavors, like matcha and red bean, being a Japanese bakery doesn't boil down to taste—it boils down to precision. "The Japanese are known for taking the best parts of the world's cuisine and then improving upon them. Our baking is inspired by classic French techniques and tradition but works to meet the Japanese standard for excellence," Mika explains. So, expect to find expertly executed croissants and choux puffs alongside the selection of *kashi pan*. The croissants are a particular point of pride for Mika. "Our croissants are fantastic. I've been to France many times, and I believe the ones we make at Belle's Bread are as good as the ones you'd find there. They are the gold standard—perfectly crisp on the outside and flaky on the inside. We have many customers who are loyal to us specifically for our croissants," she says.



Finding a divinely delicious croissant outside of Paris is an accomplishment enough, yet Belle's Bread also offers baked goods that you'd expect to find only in the bakery display cases of Tokyo, Japan. "The Frank Rolls and the Curry Donuts are bakery items that are signature to Japanese cuisine," Mika says. The aforementioned Frank Roll is a beef hotdog baked directly into the bun, served with mayo and parsley. Other fine details that demonstrate Belle's Bread's Japanese expertise: the Red Bean Rolls are offered in both *tsubu* and *koshi* variations. *Tsubu-an* is a rustic red bean mixture, with the beans left whole or only partially mashed, while *Koshi-an* is creamier and comprised of just the smooth, mashed interior. "Our customers often know the difference and have a preference between the rolls," says Mika. This kind of nuance is signature to Belle's Bread.

For the ideal representation of Belle's Bread's take on cake, look no further than the best-selling Strawberry Cake. Made with prized Japanese Nisshin Violet Komugiko Flour, two delicate layers of sponge cake are blanketed with lightly sweetened whipped cream, not buttercream, and adorned with fresh strawberries. Deceptively simple and faintly sweet, the cake is an understated masterpiece.

“I think what people love about our cakes and pastries is that they’re not overly sweet. Our European, Asian, and Middle Eastern customers appreciate the subtle sweetness. American bakeries are great, but their baked goods tend to be much sweeter, while our Japanese-style desserts offer a more restrained take on sugar,” Mika says. Instead of being a sugar bomb, the cakes allow the taster to focus on an underrepresented sense: texture. “Japanese baking is all about lightness, too. We always want airy and fluffy baked goods.”

While the world is still being rocked by the COVID-19 pandemic, Belle’s Bread has taken the numerous changes in stride. “After our initial shutdown for COVID-19, we decided to reduce our menu by 50%. Honing the menu did wonders, and we’ve actually done better,” Mika says. This should be Belle’s Bread’s year. First opened in 2011, 2021 marks the bakery’s 10th anniversary of wowing locals and tourists alike. “Belle’s Bread has undergone the most changes out of all the Japan Marketplace stores. We are always evaluating what works and what doesn’t and aren’t afraid to change direction,” Mika says. As the saying goes, some things get better with age.

STRAWBERRY CAKE

Makes 1 (8-inch) cake

Recipe by Belle’s Bread

Mika Lecklider, the manager of Belle’s Bread, created this home baker-friendly version of the bakery’s best-selling cake. The perfect combination of Japanese sponge cake, Whipped Cream, and fresh strawberries, this cake offers a little taste of the Belle’s Bread magic.

275 grams eggs (5 to 6 large eggs)*
½ cup plus 2 tablespoons (124 grams) granulated sugar
3 tablespoons (45 grams) whole milk
1 cup plus 3 tablespoons (146 grams) cake flour (see PRO TIPS)
1 tablespoon (14 grams) unsalted butter, melted
Whipped Cream (recipe follows)
16 ounces (454 grams) fresh strawberries

1. Preheat your oven to 325°F (170°C). Line 2 (8-inch) round cake pans with parchment paper.
2. In the top of a double boiler, combine eggs and sugar. Cook over simmering water, stirring occasionally, just until an instant-read thermometer registers 98°F (37°C).
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg mixture at high speed for 4 minutes; reduce mixer to medium speed, and beat until you can see clear ribbons in batter, about 5 minutes.
4. In a small microwave-safe bowl, heat milk on high heat for 30 seconds.
5. Sift one-third of flour over egg mixture. Using a rubber spatula, gently fold until combined. Repeat procedure with remaining flour in two additions. Add warm milk and melted butter, and gently fold until combined, stopping to scrape sides and bottom of bowl to ensure everything is incorporated. Pour into prepared pans. Lightly tap pans on counter a few times to release any big air bubbles.
6. Bake until a wooden pick inserted in center comes out clean, 18 to 25 minutes.
7. Spray a wire rack with cooking spray. Vigorously tap pans once on counter. Invert cakes onto prepared rack, and let cool for 15 to 20 minutes. Turn right side up, and let cool completely.

8. Level cooled cake layers, if necessary. Place 1 cake layer on a cake plate.

9. In a medium bowl, place 1 cup Whipped Cream. Beat with a mixer at high speed until stiff peaks form. Spread ¾ cup stiff Whipped Cream on first cake layer.

10. Cut 3 to 4 large strawberries into ½-inch slices, and arrange in a single layer on top of stiff Whipped Cream. Spread remaining ¼ cup stiff Whipped Cream onto strawberry slices. Top with remaining cake layer. Spread remaining Whipped Cream on top and sides of cake, decorating as desired. Top with remaining strawberries. Refrigerate in an airtight container for up to 2 days.

**For this recipe, we recommend you measure by grams for the exact amount of eggs you need.*

PRO TIPS

At Belle’s Bread, we make all of our sponge cakes with Japanese Nisshin Violet Komugiko flour. If you use this flour, reduce the amount from 146 grams to 75 grams and remove the 1 tablespoon (14 grams) butter. If you’d rather use commercially available cake flour, bake the recipe as printed here. Please do note that you won’t get as small or as fluffy of a crumb texture as when you use Japanese Nisshin Violet Komugiko Flour.

This cake is best enjoyed within 2 days of making.

WHIPPED CREAM

Makes 4 cups

1¾ cups plus 3 tablespoons (465 grams) cold heavy whipping cream
¼ cup plus 1 tablespoon (62 grams) castor sugar
½ teaspoon (2 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the whisk attachment, beat all ingredients at high speed until soft to medium peaks form. ☐



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the essential...

BAGUETTE

WE'RE BRINGING THE FRENCH
ICON STRAIGHT TO YOUR
OVEN IN LESS THAN FOUR
HOURS, CREATING A LOAF
THAT'S FLAVOR-PACKED AND
UNDENIABLY CRUSTY

BY SANDI SHRIVER



PHOTOGRAPHY BY JIM BATHIE



The pinnacle of the French boulangerie tradition, the baguette is often an elusive conquest for the home baker. The French word *baguette* translates literally to “wand” or “baton,” which describes the crusty bread’s iconic elongated shape. Although the origin of the loaf’s characteristic length remains up for debate, many sources will tell you that a single advance in technology made the baguette what it is today: the steam-injected oven. A Viennese invention, the modified oven was brought to France around 1839 by Austrian baker and entrepreneur August Zang. Still applied today, the clever use of steam in bread-baking increases the surface temperature of the dough rapidly, causing quick expansion of the gas and an extra-light loaf. Furthermore, steam hydrates the surface of the dough, preventing the crust from forming too early, which allows oven spring to lift the loaf even further. And that signature glossy crust of a baguette? Again, you can thank steam, which gelatinizes starch molecules at the surface and creates a thin transparent coating.

Above all else, baguette-baking requires steam—but artisanal home bakers should remain undaunted. We’ve taken the simplified route, forging full steam ahead without specialized equipment. With just a few simple household items, you can learn to create the perfect crusty baguette at home in record time. It’s all of the benefits of the baguette—the crave-worthy flavor and iconic crusty yet soft texture—made accessible for the home baker.

Tools of the Trade

Boulangeries often utilize specialized equipment to create that dreamy crusty exterior and light and bubbly interior characteristic of a baguette. Our test kitchen replicated the steam factor with simple tools you likely already have on hand, bringing the magic of these long, tapered loaves straight to your kitchen.

PAN POWER: For this recipe, the baguettes are baked directly on a **parchment paper-lined baking sheet**, which makes transferring the dough to the oven a breeze. Avoid using cheaply made, thin pans, which can pop and warp in hot ovens, leaving you with not-so-desirable results.

THE LAME GAME: A **lame** (pronounced “lahm”) is a bread tool used for scoring dough and consists of a wooden handle with a disposable razor that can be replaced as it dulls. If you are making bread often, it is a handy investment, but a knife with a thin, sharp blade (such as a paring knife) works just as well.

ICE, ICE, BABY: For this recipe, we found that the most effective way to create steam in a standard oven is by quickly placing **ice** into a hot cast-iron skillet. Don't forget to don oven mitts to protect your hands and arms.

CUE THE CAST IRON: Creating oven steam requires a very hot vessel in order to evaporate the quickly melting ice. A preheated large **cast-iron skillet** gives the optimal heat source without risk of thermal shock to the pan. Avoid using cast iron that has an enamel-coated cooking surface, as this method could damage the coating.

HOT OR NOT: An **instant-read thermometer** takes the guesswork out of the perfect loaf. Our test kitchen likes the quickness and accuracy of a Thermapen, but any instant-read thermometer will get the job done.





The Speedy Sponge

The science of our pre-ferment

Named for its porous appearance, a “sponge” is the style of pre-fermentation where yeast is allowed to work on a very wet “dough” for an extended period of time prior to adding the bulk of the flour and remaining ingredients.

Breads made with pre-ferments are largely more flavorful since the yeast is in direct contact with nutrients. Also, the high ratio of water enhances gluten activation and helps to create an extra-chewy crust. Here, we utilized a quick sponge method that needs only 30 to 45 minutes to ferment, but the results of this simple first step are so worth it.

Turning Full Circle

Instead of kneading, baguette dough undergoes a series of turns, where the dough is gently pulled up and stretched over itself. Gluten is activated with each turn, and short periods of rest promote fermentation and flavor development.



1. Note that because this is essentially a no-knead dough, the dough will appear shaggy or rough rather than smooth at the start. The process of turning the dough every 30 minutes activates gluten, causing the dough to become smooth and elastic.



2. To complete one turn, grab the right underside of dough, stretch it up, and fold it to the center of the dough.



3. Move to the left side of the bowl and repeat, grabbing the underside of the dough, gently stretching it to the sky and then folding the dough over itself.



4. Repeat as before with the top side of the dough.



5. Finish the folding with the bottom side of the dough and then cover and let stand in a warm, draft-free place (75°F/24°C), until smooth and elastic, about 1½ hours, turning every 30 minutes. The process is repeated a total of 3 times, once at 30 minutes, again at 1 hour, and the third and final turn will be at 1 hour and 30 minutes. It's helpful to write your turns down at each interval to avoid losing track.



Hold Some, Fold Some

After activating the gluten and proofing the dough, it's time to shape the baguettes. This is a two-part process in which the dough gets a letter fold, a rest, and then a final letter fold before it's shaped into a long, tapered baton.



1. Turn out dough onto a very lightly floured surface, and divide in half.



2. Gently press one half into a 9x4-inch rectangle.



3. Fold one short side over center third.



4. Fold remaining third over folded portion. Turn dough over so it is seam side down. Repeat with remaining half of dough. Cover and let stand in a warm, draft-free place (75°F/24°C) for 20 minutes.



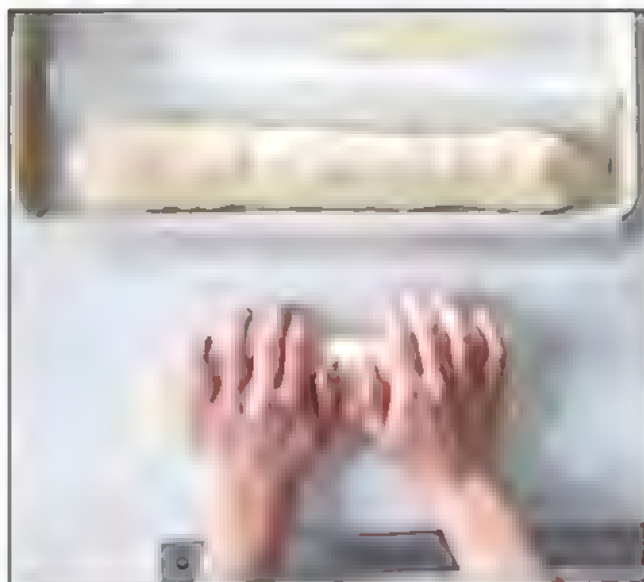
5. Gently press each baguette into an 8x6-inch rectangle, one long side closest to you.



6. Fold top third of dough to center, pressing to seal. Fold bottom third over folded portion, pressing to seal.



7. Fold dough in half lengthwise so long edges meet.



8. Using the heel of your hand, firmly press edges to seal. This helps create a tight loaf that maintains its shape after the final proof.



9. Roll into a 15- to 16-inch log of even thickness, pinching ends slightly to taper. Dust tops with flour. Cover and let rise in a warm, draft-free place (75°F/24°C) until slightly puffed, about 45 minutes.

Baking Sheet Breakthrough

Setting up your baking sheet for the final proofing requires a few ingenious parchment folds



1. Line a rimmed baking sheet with sheets of parchment paper, letting excess extend over sides of pan. Dust with semolina flour.



2. Place 1 log, seam side down, on prepared pan, nestling it against one long side of pan. Pull up and fold parchment to create a wall on opposite side of log. By nudging the dough against the rim of the baking sheet and using the loaves to hold each other into place, we get the same effect as a proofing cloth, or couche, without the specialty equipment.



3. Nestle remaining log, seam side down, on other side of parchment wall. Repeat pulling and folding process with parchment to form a wall on opposite side of second log, and weigh down with a kitchen towel to prevent parchment from sliding. Because the baguettes are baked directly on parchment on the baking sheet, the need to juggle the dough from a cloth to a baking peel to a hot pizza stone is nonexistent, making the transfer to the oven stress-free. Want a slightly more flavorful baguette? Cover the baguettes after shaping and refrigerate for 8 hours or up to overnight. Then let rise in a warm, draft-free place (75°F/24°C) until slightly puffed, 30 to 45 minutes, before proceeding to bake.

Making the Cut

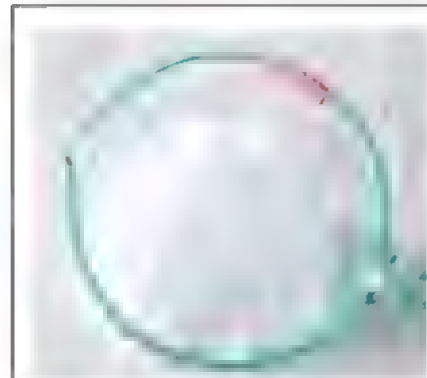
Time to score the dough and prepare it for baking



1. Baguettes traditionally have three to five cuts, which create “ears,” or the signature portion of raised crust that develops as bread rises during baking. When we score, or slice, our dough, we’re creating weak spots, making sure that the gases that rapidly release during oven spring will push in a chosen direction instead of producing an irregularly bubbled top.



2. Using a lame or sharp paring knife, score tops of dough with long diagonal cuts. Confidence is key. Decisive, shallow ($\frac{1}{4}$ - to $\frac{1}{2}$ -inch-deep) strokes with the blade ensure that the slits in the dough don’t appear jagged or irregular. Hold your blade at a 45-degree angle and use a light touch, as too much pressure will drag the dough and pop the air bubbles within.



DON'T SKIP THE STEAM

Steam is the crucial step in this recipe that takes the bread from a lackluster loaf to a brilliant baguette with its classic crust. As daunting as it may seem to create steam in your home oven, simply preheating a large cast-iron skillet on the bottom rack of your oven for 30 to 45 minutes before baking is key. After you place the loaves in the oven, grab your bowl of ice and, while wearing oven mitts, carefully add the ice to the cast-iron skillet, creating steam on demand. Be sure to move quickly and carefully so the heat and steam don’t escape the oven during the process.

BAGUETTES

Makes 2 loaves

Bring the magic of the French boulangerie straight to your home with flavorful baguettes boasting a characteristic texture and that super crackly, tear-worthy crust. In France, there are two main varieties of baguette: the tradition, which is crafted by hand and uses a lengthy fermentation process, and the ordinaire, which can be mechanically produced and may contain additives. As the original baguette is a national treasure, the ingredients for a tradition are legally regulated in France by the Le Decret Pain (The Bread Decree) to flour, leaven, water, and salt—nothing else, which is exactly how we formulated our recipe.

- 1½ cups (360 grams) warm water (110°F/43°C to 115°F/46°C), divided
- 2¼ teaspoons (7 grams) instant yeast*
- 4 cups (508 grams) bread flour, divided
- 1 tablespoon (9 grams) kosher salt
- Semolina flour, for dusting
- 6 cups (750 grams) ice cubes

1. In the bowl of a stand mixer, whisk together ¾ cup (180 grams) warm water and yeast by hand until dissolved. Add 1½ cups (169 grams) bread flour; using the paddle attachment, beat at low speed until combined, about 30 seconds. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

2. Add salt, remaining 2¾ cups (339 grams) bread flour, and remaining ¾ cup (180 grams) warm water to yeast mixture, and beat at low speed until dough comes together, about 30 seconds. Switch to the dough hook attachment. Beat at low speed for 2 minutes. (Dough will appear rough rather than smooth at this point.)

3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let stand in a warm, draft-free place (75°F/24°C) until smooth and elastic, about 1½ hours, turning every 30 minutes. (To complete a turn, grab underside of dough, stretch it up, and fold it to center of dough. Do this 4 times around bowl.)

4. Turn out dough onto a very lightly floured surface, and divide in half. Gently press one half into a 9x4-inch rectangle; fold one short side over center third. Fold remaining third over folded portion. Turn dough over so it is seam side down. Repeat with remaining half of dough. Cover and let stand in a warm, draft-free place (75°F/24°C) for 20 minutes.

5. Line a rimmed baking sheet with sheets of parchment paper, letting excess extend over sides of pan. Dust with semolina flour.

6. Gently press each baguette into an 8x6-inch rectangle, one long side closest to you. Fold top third of dough to center, pressing to seal. Fold bottom third over folded portion, pressing to seal. Fold dough in half lengthwise so long edges meet. Using the heel of your hand, firmly press edges to seal. Roll into a 15- to 16-inch log of even thickness, pinching ends slightly to taper.

7. Place 1 log, seam side down, on prepared pan, nestling it against one long side of pan. Pull up and fold parchment to create a wall on opposite side of log. Nestle remaining log, seam side down, on other side of parchment wall. Repeat pulling and folding process with parchment to form a wall on opposite side of second log, and weigh down with a kitchen towel to prevent parchment from sliding. Dust tops with flour. Cover and let rise in a warm, draft-free place (75°F/24°C) until slightly puffed, about 45 minutes. (Alternatively, cover and refrigerate for 8 hours or up to overnight. Let rise in a warm, draft-free place [75°F/24°C] until slightly puffed, 30 to 45 minutes. Bake as directed.)

8. Place a large cast-iron skillet on bottom rack of oven and a rimmed baking sheet on center rack. Preheat oven to 475°F (250°C). Let skillet heat for 30 to 45 minutes before baking.

9. Remove kitchen towel, and pull parchment flat to separate baguettes. Cut off extra parchment, if desired. Using a lame or sharp paring knife, score tops of dough with long diagonal cuts.

10. Place baguettes in oven. Carefully pour ice into preheated skillet. (This will create a lot of steam, so wear oven mitts.)

Immediately close oven door.

11. Bake until deep golden brown and an instant-read thermometer inserted in center registers 205°F (96°C) to 210°F (99°C), 13 to 15 minutes. Let cool on pan on a wire rack.

*We used Red Star® Quick Rise Yeast.

PRO TIP

To optimize time, we've developed this recipe to make two loaves. We recommend gifting a loaf, or using leftovers for bread crumbs, croutons, or topping a French onion soup. To freeze a baguette, cut in half crosswise and wrap the baguette tightly in foil and store in a resealable plastic freezer bag to prevent off flavors and freezer burn. Reheat using the oven for optimal results. 🍞



A close-up photograph of a hand holding a metal whisk, stirring a thick, yellow batter in a white bowl. The background is blurred, showing a kitchen setting with a sink and faucet.

Oil CAKES

CAKES MADE WITH COOKING OILS BOAST AN EXTRA-LIGHT CRUMB AND ARE UNDENIABLY MOIST COMPARED TO THOSE MADE WITH BUTTER. BONUS POINTS? NEUTRAL OILS WON'T ADD ANY STRONG FLAVORS, SO THEY PROVIDE THE ULTIMATE CANVAS FOR TASTY MIX-INS—FROM A SPICED CAKE SPIN ON CLASSIC ZUCCHINI BREAD TO AN ORANGE BLOSSOM-SCENTED STRAWBERRY CORNMEAL CAKE.



PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
FOOD STYLING BY MEGAN LANKFORD / STYLING BY MARY BETH JONES





1 STRAWBERRY-ORANGE BLOSSOM CORNMEAL CAKE

Makes 1 (9-inch) cake

Baking with oil is an excellent choice for cakes that have denser flours like the cornmeal in this enchanting one-layer cake. The texture is beautifully tender, and orange blossom water adds delicate floral notes, creating a sensory experience that's reminiscent of strawberry shortcake—only better.

- 1 cup (200 grams) plus 1 tablespoon (12 grams) granulated sugar, divided
- ½ cup (120 grams) sour cream, room temperature
- ½ cup (120 grams) heavy whipping cream, room temperature
- ¼ cup (56 grams) neutral oil
- 1 large egg (50 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 2 teaspoons (6 grams) tightly packed orange zest
- ¾ teaspoon (3.75 grams) orange blossom water
- 1½ cups (188 grams) all-purpose flour
- ½ cup (80 grams) fine-ground yellow cornmeal
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (3 grams) kosher salt

- 2 cups (300 grams) halved fresh strawberries (quartered if large), divided

Orange Blossom Whipped Cream
(recipe follows)

Garnish: granulated sugar

1. Preheat oven to 350°F (180°C).
2. In a large bowl, whisk together 1 cup (200 grams) sugar, sour cream, cream, oil, egg, egg yolk, orange zest, and orange blossom water until well combined, stopping to scrape sides of bowl.
3. In a medium bowl, whisk together flour, cornmeal, baking powder, and salt. Gradually add flour mixture to sugar mixture, whisking just until combined and stopping to scrape sides of bowl. Fold in 1 cup (150 grams) strawberries.
4. Spray a 9-inch springform pan with baking spray with flour. Line pan with parchment paper. Spoon batter into prepared pan; using a small offset spatula, spread into an even layer.
5. Bake for 18 minutes. Gently press remaining 1 cup (150 grams) strawberries, cut side down, into top of cake; sprinkle with remaining 1 tablespoon (12 grams) sugar. Bake until a wooden pick inserted in center comes out clean, 20 to 28 minutes more. Let cool in pan on a wire rack for 10 minutes. Carefully remove sides of pan;

let cake cool completely on pan base on a wire rack.

6. Discard parchment; place cooled cake on a serving plate. Serve with Orange Blossom Whipped Cream, and garnish with sugar, if desired.

ORANGE BLOSSOM WHIPPED CREAM

Makes about 2 cups

- 1 cup (240 grams) cold heavy whipping cream
- 4 teaspoons (16 grams) granulated sugar
- ¼ teaspoon (1.25 grams) orange blossom water
- ⅛ teaspoon kosher salt

1. In a medium bowl, whisk together all ingredients by hand until medium-stiff peaks form. Use immediately, or cover and refrigerate until ready to serve.





MINT CHIP SHEET CAKE

Makes 1 (11x8-inch) cake

Chocolate cakes made with high-quality neutral oil outcompete those made with butter when it comes to the moistness factor. To boost the flavor even further, we added coffee and a pop of peppermint extract to the batter. Think of this recipe as a transformation of your favorite ice cream flavor into a moist, light, and absolutely decadent cake. Top it all off with Mint Chip Buttercream and get ready to celebrate.

- 2¼ cups (281 grams) all-purpose flour
- 1 cup (85 grams) unsweetened cocoa powder, plus more for dusting
- 2½ teaspoons (12.5 grams) baking soda
- 1½ teaspoons (2 grams) instant espresso powder

- 1¼ teaspoons (6.25 grams) baking powder
- 1¼ teaspoons (3.75 grams) kosher salt
- 2½ cups (500 grams) granulated sugar
- 1 cup (240 grams) plain whole yogurt, room temperature
- ⅔ cup (149 grams) neutral oil
- ¼ cup (60 grams) heavy whipping cream, room temperature
- 2 large eggs (100 grams), room temperature
- 2 large egg yolks (37 grams), room temperature
- 1 teaspoon (6 grams) vanilla bean paste
- ¼ teaspoon (1 gram) peppermint extract*
- 1¼ cups (300 grams) strong brewed hot coffee

Mint Chip Buttercream (recipe follows)

Garnish: finely chopped bittersweet chocolate

1. Preheat oven to 350°F (180°C). Butter a 17¼x12½-inch rimmed baking sheet. Line bottom of pan with parchment paper, and dust sides with cocoa, tapping out excess.
2. In a very large bowl, sift together flour, cocoa, baking soda, espresso powder, baking powder, and salt. Whisk until well combined.
3. In a large bowl, whisk together sugar, yogurt, oil, cream, eggs, egg yolks, vanilla bean paste, and peppermint extract. Gradually add sugar mixture to flour mixture, whisking just until combined and stopping to scrape sides of bowl. Gradually pour in hot coffee, whisking until combined and stopping to scrape sides of bowl. Pour batter into prepared pan. Tap pan on a kitchen towel-lined counter a few times to settle batter and release any air bubbles.
4. Bake until a wooden pick inserted in center comes out clean, 16 to 22 minutes. Using a small offset spatula, loosen edges of warm cake. Let cake cool completely in pan. Freeze cooled cake in pan for 30 minutes. (See Note.)
5. Using a small offset spatula, gently loosen edges of frozen cake. Place a piece of parchment paper on top of cake; invert cake onto a very large cutting board or an upside-down baking sheet, and discard original parchment. Using a serrated knife, trim cake into a 16x11-inch rectangle. Cut cake in half crosswise to create 2 (11x8-inch) rectangles, cutting through parchment underneath.
6. Using parchment to help support, gently turn 1 rectangle onto a serving plate; discard parchment. Dollop 2¼ cups (458 grams) Mint Chip Buttercream

all over bottom half of cake; smooth into an even layer using the back of a spoon or a small offset spatula.

7. Using parchment to help support, gently turn remaining cake half onto buttercream layer, being sure to line up edges of cake; discard parchment. Dollop and spread remaining Mint Chip Buttercream on top of cake, swirling and swooping with the back of a spoon as desired. Garnish with chocolate, if desired.

**We used Nielsen-Massey Pure Peppermint Extract.*

Note: Freezing this cake in the pan simply makes it easier to move and pick up while assembling. If your freezer can't accommodate the whole baking sheet, remove and trim cake as directed in step 5. Carefully transfer bottom layer to a serving plate as instructed in step 7. Freeze remaining layer on a small, flat, rectangular baking sheet or tray for 30 minutes and then continue to finish cake according to recipe.

MINT CHIP BUTTERCREAM

Makes about 7½ cups

- 2 cups (454 grams) unsalted butter, softened
- ½ teaspoon (1.5 grams) kosher salt
- 1 (2-pound) package (907 grams) confectioners' sugar (about 7½ cups)
- ½ cup (120 grams) heavy whipping cream
- ¾ teaspoon (3 grams) peppermint extract
- Green gel food coloring*
- 4 ounces (113 grams) 70% cacao bittersweet chocolate baking bars*, finely chopped (about ⅔ cup)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth, 2 to 3 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar alternately with cream, beating until combined after each addition. Add peppermint extract; increase mixer speed to medium, and beat until fluffy, about 3 minutes. Beat in food coloring until desired shade is reached. Fold in chocolate. Use immediately.

**We used Wilton Kelly Green Icing Color and Guittard 70% Cacao Bittersweet Chocolate Baking Bars..*





HONEY-LAVENDER BUNDT CAKE

Makes 1 (10-cup) Bundt cake

Honey and lavender take center stage in our tender Bundt cake. Where butter would add competing flavors and a pound cake-like texture, the addition of a neutral oil allows all the ingredients to shine through and provides an ultra-moist crumb. A final dusting of lavender sugar gives this cake a regal shine.

- 2 cups (400 grams) granulated sugar, divided
- 1 tablespoon (3 grams) dried culinary lavender (see Notes)
- 1 cup (224 grams) neutral oil
- 5 large eggs (250 grams), room temperature
- ½ cup (170 grams) plus 2 tablespoons (42 grams) honey, divided
- 2 tablespoons (10 grams) packed lemon zest (about 3 large lemons)
- 1 teaspoon (4 grams) vanilla extract
- 2½ cups (312 grams) unbleached cake flour
- 1¼ teaspoons (3.75 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- 1 cup (240 grams) sour cream, room temperature

1. Preheat oven to 300°F (150°C).
2. In a spice grinder, combine ¼ cup (50 grams) sugar and lavender; process until lavender is finely ground and mixture is combined. Transfer to a small bowl, and add remaining 1¼ cups (350 grams) sugar, stirring until well combined.
3. In a large bowl, whisk together 1½ cups (300 grams) lavender sugar, oil, eggs, ½ cup (170 grams) honey, lemon zest, and vanilla until well combined.
4. In a medium bowl, whisk together flour, salt, and baking soda. Gradually add flour mixture to sugar mixture alternately with sour cream, beginning and ending with flour mixture, whisking just until combined after each addition and stopping to scrape sides of bowl.
5. Spray a 10-cup Bundt pan with baking spray with flour. Pour batter into prepared pan. Tap pan on a kitchen towel-lined counter a few times to release any air bubbles. (Pan will be quite full, but batter will not overflow.)

6. Bake until a wooden pick inserted near center comes out clean and an instant-read thermometer inserted near center registers at least 205°F (96°C), 1 hour and 12 minutes to 1 hour and 20 minutes, rotating pan after 50 minutes of baking and loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 20 minutes. Using a small offset spatula, gently loosen cake from center and edges of pan. Invert cake onto a wire rack; gently tap wire rack with pan on counter a few times to help loosen cake. Remove pan, and place wire rack on a rimmed baking sheet.

7. In a small microwave-safe bowl, heat remaining 2 tablespoons (42 grams) honey on high in 10-second intervals, stirring between each, until loose and fluid. Quickly and carefully brush over warm cake. Let cake cool completely.

8. Cover cooled cake with remaining ½ cup (100 grams) lavender sugar, gently pressing to adhere.

Notes: The lavender in this cake offers a delicate floral note. For a stronger flavor, you can potentially increase the amount of lavender in the sugar mixture. Proceed with caution, though. Lavender can go from well-balanced to tasting like soap very quickly.

You will have some lavender sugar left over. Reserve in an airtight container for up to 3 months. We love using it to sweeten tea, macerate fresh strawberries, coat cookies like *sablés*, and more.



CHAI-ZUCCHINI LOAF CAKES WITH CINNAMON GLAZE

Makes 2 (8½x4½-inch) cakes

The seasonal zucchini harvest brings the most tender and anticipated loaf cake. Add pizzazz to your old recipe with an aromatic blend of chai spices and a silky Cinnamon Glaze. The addition of banana acts to bind the batter, and using a neutral oil gives the cakes lightness, tenderness, and undeniable moisture. Sub out water for heavy cream in the glaze to create a dairy-free recipe that everyone can enjoy.

- 1½ cups (250 grams) granulated sugar
- 1 cup (227 grams) mashed ripe banana
- ¾ cup (147 grams) firmly packed light brown sugar
- ½ cup (112 grams) neutral oil
- 1 large egg (50 grams), room temperature
- 1½ teaspoons (9 grams) vanilla bean paste
- 3 cups (375 grams) all-purpose flour
- 1¾ teaspoons (3.5 grams) ground cardamom
- 1½ teaspoons (3 grams) ground cinnamon
- 1¼ teaspoons (3.75 grams) kosher salt
- 1 teaspoon (5 grams) baking soda
- ¼ teaspoon (1.25 grams) baking powder
- ¼ teaspoon ground ginger

- ¼ teaspoon ground cloves
- ¼ teaspoon ground black pepper
- 2 cups (319 grams) shredded zucchini (about 2 large zucchini)
- ½ cup (57 grams) chopped toasted pecans

Cinnamon Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Spray 2 (8½x4½-inch) loaf pans with cooking spray. Line pans with parchment paper, letting excess extend over sides of pans.
2. In a large bowl, whisk together granulated sugar, banana, brown sugar, oil, egg, and vanilla bean paste until well combined.
3. In a medium bowl, whisk together flour, cardamom, cinnamon, salt, baking soda, baking powder, ginger, cloves, and pepper. Add flour mixture to sugar mixture in three additions, folding until just barely combined after each addition. (Mixture will seem very dry at this point, but batter will come together.) Add zucchini and pecans; fold until moistened and combined. Divide batter between prepared pans; using a small offset spatula or the back of a spoon, smooth into an even layer. Tap pans on a kitchen towel-lined counter a few times to settle batter.
4. Bake until a wooden pick inserted in center comes out clean, 50 minutes to 1 hour. Let cool in pans for 10 minutes. Using excess parchment as handles, remove from pans, and let cool completely on a wire rack.
5. When ready to serve, discard parchment; spoon and spread Cinnamon Glaze over cooled cakes as desired.

CINNAMON GLAZE

Makes about 1¾ cups

- 2½ cups (320 grams) confectioners' sugar
- ½ cup plus 2 tablespoons (150 grams) heavy whipping cream
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon ground cinnamon

1. In a small bowl, stir together all ingredients until smooth and well combined. Use immediately.

DECODING THE LABELS

When it comes to baking, you want to be wary about choosing an oil and opt for a colorless refined version more often than not. Look for words like “refined,” “mild,” or “neutral.” Unrefined, virgin, cold-pressed, expeller-pressed, and cold-drawn roughly translate to the same meaning: oils that have been extracted using pressure and without chemical means. These oils have variances in color, flavor, and aroma, and most often taste and smell like the seed or fruit that they were derived from. ▢



EVERYTHING SNICKERDOODLE

FIRST THINGS FIRST: WE'RE OFFERING UP THE SNICKERDOODLE COOKIE RECIPE TO BEAT THEM ALL. THEN WE BRING THAT CINNAMON-SUGAR PIZZAZZ TO CRACKLED MILK BREAD BUNS, A SWIRLED BUNDT, AND AN EPICALLY LAYERED ICEBOX CAKE.



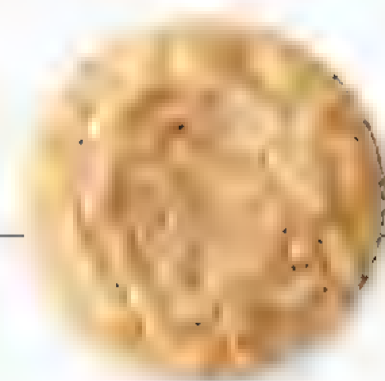
RECIPE DEVELOPMENT AND FOOD STYLING BY LAURA CRANDALL / STYLING BY LUCY FINNEY





Snickerdoodle Swirl
Bundt Cake with
Salted Pistachios
page 64





WHAT IS A SNICKERDOODLE?

When you think of snickerdoodles, you may only consider their classic pairing of sugar and cinnamon. But the iconic cookies aren't defined simply by their signature spice. A true snickerdoodle recipe has a chewier texture than your average sugar cookie due to a secret weapon: cream of tartar. A byproduct of the wine-making process, cream of tartar is an acidic white powder often favored as a stabilizer in making meringue. In a snickerdoodle cookie, it works with baking soda as a leavener, creating a fluffier cookie with a signature tangy flavor. As for the cookie's precious name, *The Joy of Cooking* claims that the term "snickerdoodle" comes from the German term *schneckenudel* (or snail dumpling), a German pastry swirled like a snail's shell. However, this is just one hypothesis, and the cookie's etymology remains shrouded in sweet mystery.

SNICKERDOODLES

Makes 38 cookies

If you've been searching for the ultimate snickerdoodle, congratulations! You found it. An enduring cookie classic, our Snickerdoodles recipe is the pinnacle of chewy, tangy, and richly spiced magic.

- 1 cup (227 grams) unsalted butter, softened
- 1¾ cups (350 grams) granulated sugar, divided
- ½ cup (110 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature

- 1½ teaspoons (6 grams) vanilla extract
- 2¾ cups (344 grams) all-purpose flour
- 1½ teaspoons (4.5 grams) cream of tartar
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- 2½ teaspoons (5 grams) ground cinnamon

1. Preheat oven to 400°F (200°C). Line 4 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, 1¼ cups (250 grams) granulated sugar, and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, cream of tartar, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined.
4. In another medium bowl, stir together cinnamon and remaining ½ cup (100 grams) granulated sugar.
5. Using a 1½-tablespoon spring-loaded

scoop, scoop dough (28 to 30 grams each), and roll into smooth 1½-inch balls. Toss in cinnamon sugar until well coated. Place 2 inches apart on prepared pans. 6. Bake, one batch at a time, until edges are lightly golden brown but centers still look slightly wet, 8 to 10 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks.

SNICKERDOODLE ICEBOX CAKE

Makes 1 (10x5-inch) cake

Beat the summer heat with our frosty icebox cake. Like a buried treasure, layers of miniature snickerdoodles lay hidden beneath alternating waves of cinnamon- and vanilla-scented cream. Each bite offers a delicious discovery of texture and taste.

- 2 (8-ounce) packages (454 grams) cream cheese, softened
- 1 cup (200 grams) granulated sugar
- 2 cups (480 grams) heavy whipping cream
- 1½ teaspoons (9 grams) vanilla bean paste*
- ¾ teaspoon (1.5 grams) ground cinnamon
- 33 Mini Snickerdoodles (recipe follows)

1. Line a 10x5-inch loaf pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium-low speed until smooth, about 1 minute. Add sugar, and beat at medium speed until sugar dissolves and mixture is smooth, 1 to 2 minutes, stopping to scrape sides of bowl. With mixer on medium speed, slowly add cream. Scrape sides of bowl. Slowly increase mixer speed to medium-high, and beat until stiff peaks form, 1 to 2 minutes. Transfer half of mixture (about 3 cups [about 550 grams]) to a large bowl, and fold in vanilla bean paste. Fold cinnamon into remaining mixture.
3. Spoon half of vanilla mixture (about 1½ cups [about 279 grams]) into bottom of prepared pan, smoothing flat. Place 10 Mini Snickerdoodles in a single layer, starting with 2 whole cookies, alternating with 1 whole cookie in center with ½ cookie, cut edge facing out, on either side. (Place cookies so they are close together and not touching sides of pan.) Spoon half of cinnamon mixture (about 1½ cups [about 276 grams]) on top of cookies, smoothing flat. Place 10 cookies in a single layer, and top with remaining vanilla mixture, smoothing flat. Place 10 cookies in a single layer, and top with remaining cinnamon mixture, smoothing flat. Cover and refrigerate for 8 hours or up to overnight.

4. Invert cake onto serving platter, and discard parchment. Using a hot, dry spatula, smooth top and sides.
5. Chop remaining 3 Mini Snickerdoodles, and sprinkle on top. Serve immediately.

**We used Heilala Pure Vanilla Bean Paste.*

MINI SNICKERDOODLES

Makes 105 cookies

- 1 cup (227 grams) unsalted butter, softened
- 1¾ cups (350 grams) granulated sugar, divided
- ½ cup (110 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 1½ teaspoons (6 grams) vanilla extract
- 2¾ cups (344 grams) all-purpose flour
- 1½ teaspoons (4.5 grams) cream of tartar
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- 2½ teaspoons (5 grams) ground cinnamon

1. Preheat oven to 400°F (200°C). Line 4 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, 1¼ cups (250 grams) granulated sugar, and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, cream of tartar, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined.
4. In another medium bowl, stir together cinnamon and remaining ½ cup (100 grams) granulated sugar.
5. Scoop dough by ½ tablespoonfuls (about 10 grams each), and roll into smooth ¾-inch balls. Toss in cinnamon sugar until well coated. Place at least 1½ inches apart on prepared pans.
6. Bake, one batch at a time, until edges are lightly golden brown but centers still look slightly wet, 4 to 6 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks.





SNICKERDOODLE CRACKLE BREAD BUNS

Makes 10 buns

These milk bread buns sport a snickerdoodle crackle topping, promising sweet crunch to accompany their tender, fluffy interior.

- $\frac{3}{4}$ cup (160 grams) warm whole milk (100°F/38°C to 110°F/43°C)
- $\frac{1}{4}$ cup (50 grams) plus 1 tablespoon (12 grams) granulated sugar, divided
- $2\frac{1}{4}$ teaspoons (7 grams) active dry yeast
- Milk Roux (recipe follows), room temperature
- $\frac{1}{4}$ cup (57 grams) unsalted butter, melted and warm (100°F/38°C to 110°F/43°C)
- 1 large egg (50 grams), room temperature
- $2\frac{1}{2}$ teaspoons (7.5 grams) kosher salt
- 1 teaspoon (4 grams) vanilla extract
- 3 cups (375 grams) all-purpose flour
- $1\frac{1}{2}$ teaspoons (3 grams) ground cinnamon
- Snickerdoodle Topping (recipe follows)
- 1 large egg yolk (19 grams)
- 1 teaspoon (5 grams) water

1. In the bowl of a stand mixer, whisk

- together warm milk, 1 tablespoon (12 grams) sugar, and yeast by hand. Let stand until foamy, 5 to 10 minutes.
2. Add Milk Roux, melted butter, egg, salt, vanilla, and remaining $\frac{1}{4}$ cup (50 grams) sugar to yeast mixture.
3. In a medium bowl, whisk together flour and cinnamon. Using the dough hook attachment, with mixer on low speed, gradually add flour mixture to yeast mixture, beating until dough comes together, about 2 minutes, stopping to scrape sides of bowl. Beat until a soft, smooth dough forms, 4 to 6 minutes. (Dough should pass the windowpane test; see Note.) Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Line 2 baking sheets with parchment paper.
5. Punch down dough; let stand for 5 minutes. Divide dough into 10 portions (about 79 grams each). Roll each portion into a ball, and place on prepared pans.
6. Divide Snickerdoodle Topping into 10 portions (about 30 grams each); roll into balls. Place 1 ball between 2 sheets of plastic wrap; roll into a $3\frac{7}{8}$ -inch circle. Gently wrap circle over top of 1 bun, covering as much dough as possible. Repeat with remaining Snickerdoodle Topping and remaining buns. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 40 minutes.
7. Preheat oven to 350°F (180°C).
8. In a small bowl, whisk together egg yolk and 1 teaspoon (5 grams) water. Brush top of buns with egg wash.
9. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), about 15 minutes. Let cool on pans for 10 minutes before serving.

Note: Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough.

Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

MILK ROUX

Makes about $\frac{1}{3}$ cup

- $\frac{1}{3}$ cup (80 grams) whole milk
- 2 tablespoons (16 grams) all-purpose flour

1. In a small saucepan, whisk together milk and flour. Cook over medium-low heat, whisking constantly, until thickened, whisk leaves lines on bottom of pan, and an instant-read thermometer registers 149°F (65°C). Transfer to a small bowl, and let cool until an instant-read thermometer registers 110°F (43°C), about 10 minutes, before using.

SNICKERDOODLE TOPPING

Makes enough for 10 buns

- $\frac{1}{4}$ cup (57 grams) unsalted butter, softened
- $\frac{1}{4}$ cup (50 grams) granulated sugar
- $\frac{1}{4}$ cup (55 grams) firmly packed dark brown sugar
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- 1 large egg yolk (19 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- $\frac{3}{4}$ cup (94 grams) all-purpose flour
- $2\frac{1}{2}$ tablespoons (20 grams) cornstarch
- $1\frac{1}{2}$ teaspoons (3 grams) ground cinnamon
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{8}$ teaspoon baking soda

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugars, and salt at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in egg yolk and vanilla until well combined.

2. In a medium bowl, whisk together flour, cornstarch, cinnamon, cream of tartar, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Turn out onto a sheet of plastic wrap, and shape into a 10x1 $\frac{1}{4}$ -inch log. Wrap in plastic wrap, and refrigerate for at least 1 hour.

SNICKERDOODLE SWIRL BUNDT CAKE WITH SALTED PISTACHIOS

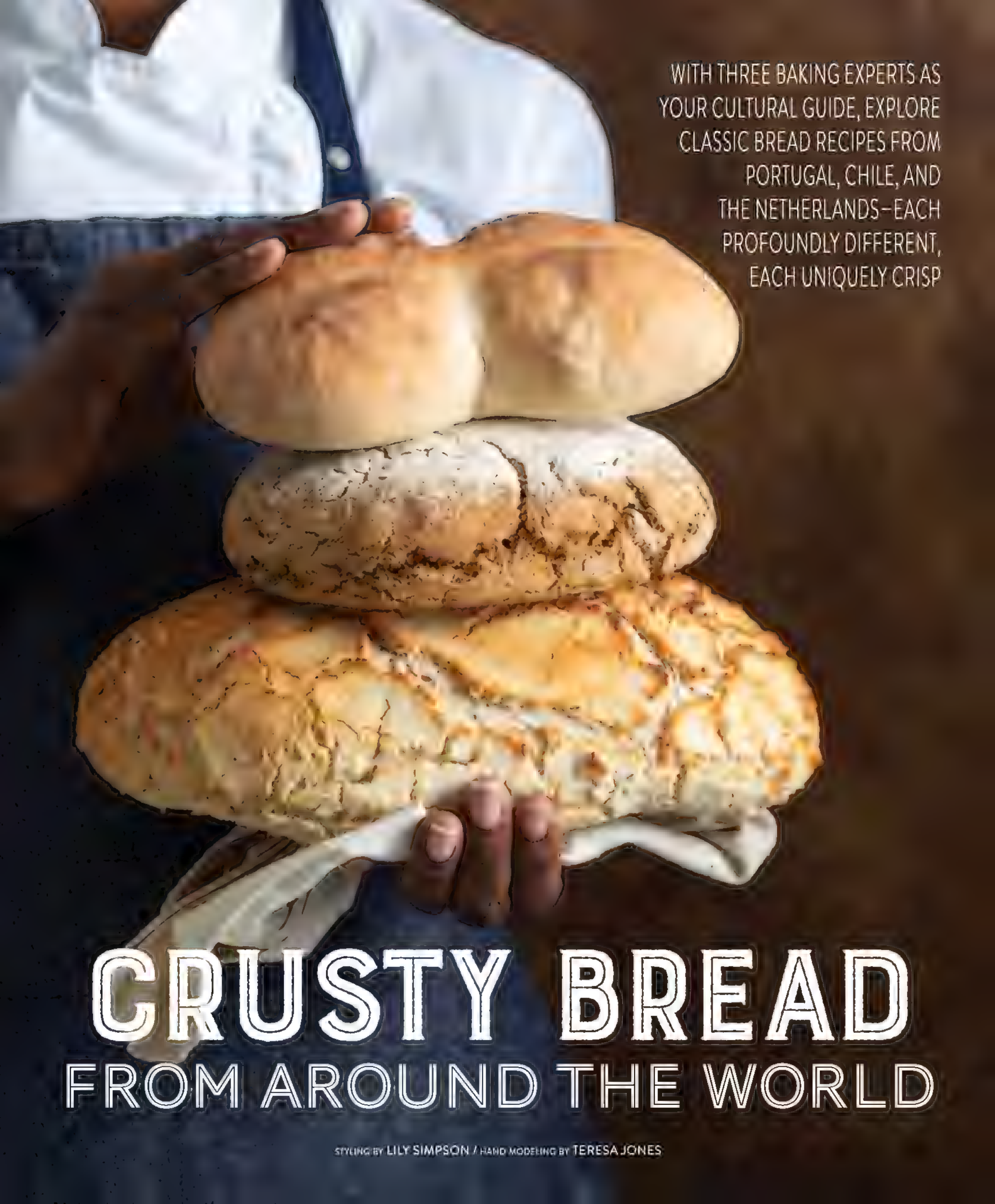
Makes 1 (10-cup) Bundt cake

How could we not give this beloved cookie a Bundt cake spin? Enhanced with salty, crunchy pistachios and bursting with robust cinnamon flavor, this Bundt offers all of the cookie's pleasures in a beautiful cake package.

- 4 cups (500 grams) self-rising flour
- 1½ cups (300 grams) granulated sugar, divided
- 1 teaspoon (3 grams) kosher salt
- 1½ cups (360 grams) whole milk, room temperature
- ½ cup (112 grams) vegetable oil
- 2 large eggs (100 grams), room temperature
- 1 tablespoon (6 grams) ground cinnamon
- 1 cup (112 grams) chopped roasted salted pistachios, divided

1. Preheat oven to 325°F (170°C).
2. In a medium bowl, whisk together flour, 1 cup (200 grams) sugar, and salt. Add milk, oil, and eggs, whisking until combined.
3. In a small bowl, stir together cinnamon and remaining ½ cup (100 grams) sugar.
4. Spray a 10-cup Bundt pan with baking spray with flour. Add ½ cup (56 grams) pistachios to prepared pan, and swirl to lightly coat pan, leaving larger nuts in bottom of pan. Spread one-fourth of batter in prepared pan. Sprinkle with half of cinnamon sugar. Top with ¼ cup (28 grams) pistachios. Spoon one-fourth of batter onto pistachios in pan; sprinkle remaining cinnamon sugar on top of batter, and top with remaining ¼ cup (28 grams) pistachios. Spoon remaining batter on top.
5. Bake until a wooden pick inserted near center comes out clean, 45 to 50 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely. ▢





WITH THREE BAKING EXPERTS AS
YOUR CULTURAL GUIDE, EXPLORE
CLASSIC BREAD RECIPES FROM
PORTUGAL, CHILE, AND
THE NETHERLANDS—EACH
PROFOUNDLY DIFFERENT,
EACH UNIQUELY CRISP

CRUSTY BREAD

FROM AROUND THE WORLD

STYLING BY LILY SIMPSON / HAND MODELING BY TERESA JONES



CHILE

WHO: Pilar Hernandez is a Chilean writer and baker who documents her baking adventures on her blog, *Pilar's Chilean Food & Garden*. Pilar recently released her cookbook, *The Chilean Kitchen* (Skyhorse, 2020), which features many of her traditional Chilean recipes, from alfajores to empanadas.

WHAT: *Marraqueta*, a crusty fermented dough shaped and baked into a four-roll loaf

WHEN: Late 19th century

WHERE: Chile

A BREAD OF MANY NAMES

Marraqueta is the most-consumed, well-known, and beloved bread in Chile. I can't even remember my first taste of *marraqueta*—it has always been in my life. *Marraqueta* is very similar to the baguette. We haven't had a lot of immigrants from France in Chile, but we think that either an English or German immigrant familiar with the baguette may have brought the original recipe. The *marraqueta* has many names, too. In Santiago, the capital, it has always been *marraqueta*. I grew up south of the capital and knew *marraqueta* as *pan francés*—French bread. In Valparaíso, they call it *pan batido*—whipped bread.

NATIONAL TREASURE

What we love about the *marraqueta* is its shape, which makes it the main structural support to all of our sandwiches. In Chile, we are all about the sandwich, particularly the *choripán*. You split the *marraqueta* and remove the doughy center—what we call the *miga*—and you stuff it with chorizo and a salsa, *pebre*. We open most barbecues with the *choripán*. Barbecues in general don't exist without the crunchy *marraqueta*. We also love the *marraqueta* for its simplicity. Four ingredients—flour, water, salt, yeast—nothing more. Add fat, and that is not *marraqueta*.

BAKERY SPECIALTY

The bakery ovens in Chile are all brick, and the bakers rise at two in the morning to start the fires so the oven will be hot enough for morning baking. The closest a home baker can get to it is using a pizza stone and cranking the oven—well in advance—to 500°F (260°C). You want it this hot because you need to cook the *marraqueta* quickly, no more than 20 minutes. Today, the bakeries use industrial machines to make the dough, but almost all *marraqueta* are still shaped by hand. And unlike other bakeries, they bake *marraqueta* throughout the day—a bakery can't run out of it in the morning; that would cause an outcry.

—Pilar Hernandez

MARRAQUETA

Makes 3 loaves

Although this Chilean classic is often found only in bakeries, the joys of the marraqueta can be brought to the home kitchen with a little bit of steam power and a pizza stone. The dough shares the same ingredients as many other bread recipes, but the marraqueta is distinguished by its four-roll shape, designed to form the epically crunchy base of a Chilean sandwich. Even so, the marraqueta offers a superior flavor that makes it a treat all on its own.

- 2 cups (480 grams) warm water (110°F/43°C to 115°F/46°C), divided
- 1 teaspoon (3 grams) active dry yeast
- 6 cups (750 grams) all-purpose flour, divided
- 5 teaspoons (15 grams) kosher salt
- Semolina flour or corn flour, for dusting
- 4 cups (500 grams) ice cubes

1. In the bowl of a stand mixer, whisk together 1 cup (240 grams) warm water and yeast by hand until dissolved. Add 2 cups (250 grams) all-purpose flour; using the paddle attachment, beat at low speed

until combined, about 30 seconds. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

2. Add salt, remaining 4 cups (500 grams) all-purpose flour, and remaining 1 cup (240 grams) warm water to yeast mixture. Switch to the dough hook attachment. Beat at low speed until elastic, about 2 minutes. (Dough will not be completely smooth.) Turn out dough onto a lightly floured surface, and shape into a smooth round.

3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

4. Punch down dough, and let stand for 10 to 15 minutes. Turn out dough onto a very lightly floured surface, and divide into 6 portions (about 208 grams each). Shape each portion into a ball. Cover and let stand for 10 minutes.

5. Place a large cast-iron skillet on bottom rack of oven and a baking stone on center rack. Preheat oven to 500°F (260°C). Let skillet and stone heat for 30 to 45 minutes before baking.

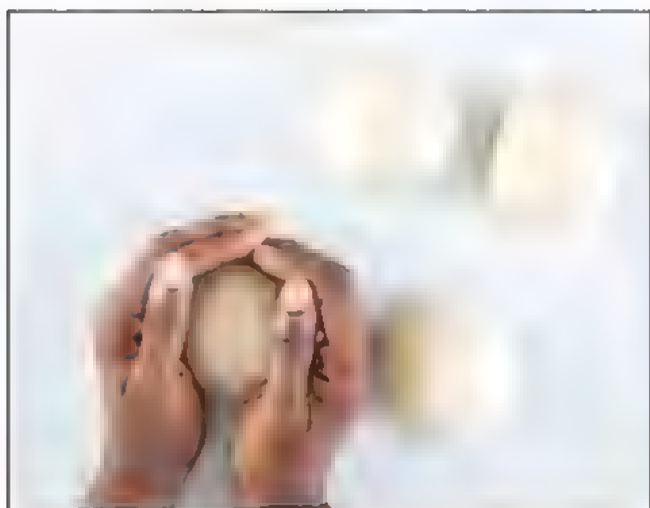
6. Dust a rimless baking sheet with semolina flour or corn flour. (Alternatively, dust bottom of a rimmed baking sheet with semolina flour or corn flour.)

7. On a lightly floured surface, place 2 dough balls side by side, pressing together so they attach to one another. Using both hands, roll dough back and forth to create an oval shape. Gently press flat. Using a wooden dowel, press into center of oval lengthwise; roll dowel back and forth until center has a ½-inch flat opening. Place on prepared pan. Repeat with remaining dough. (When placing dough on prepared pan, be sure they are not spaced farther apart than width of your baking stone). Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 15 to 20 minutes.

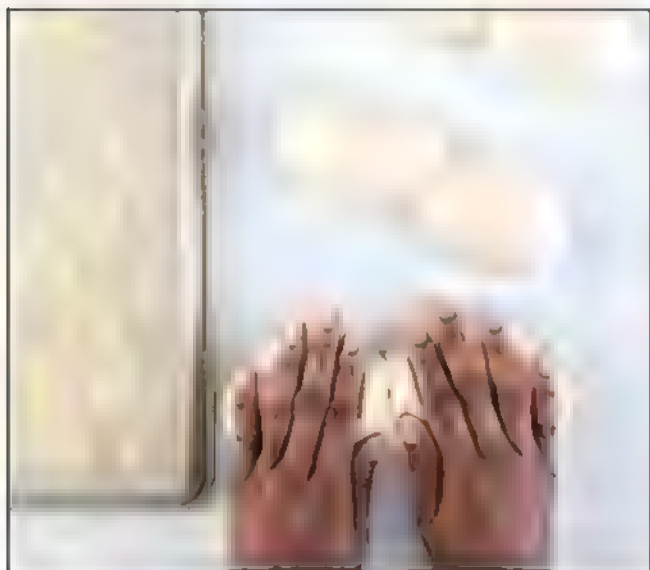
8. Slide dough onto preheated stone, and carefully pour ice into preheated skillet. (This will create steam, so wear oven mitts.) Immediately close oven door.

9. Reduce oven temperature to 475°F (250°C), and bake until golden brown and an instant-read thermometer inserted in center registers 205°F (96°C) to 210°F (99°C), 15 to 18 minutes. Let cool completely on a wire rack.

SHAPE YOUR MARRAQUETA



Turn out dough onto a very lightly floured surface, and divide into 6 portions (about 208 grams each). Shape each portion into a ball. Cover and let stand for 10 minutes.



On a lightly floured surface, place 2 dough balls side by side, pressing together so they attach to one another. Using both hands, roll dough back and forth to create an oval shape. Gently press flat.



Using a wooden dowel, press into center of oval lengthwise; roll dowel back and forth until center has a ½-inch flat opening.



THE NETHERLANDS

WHO: Nicole Holten is the Dutch expat behind *The Dutch Table*, a blog devoted to documenting her cooking and baking recipes from her old country, the Netherlands, in her new country, the United States.

WHAT: *Tijgerbrood*, a fluffy white bread sporting an iconic rippled and crispy rice flour crust

WHEN: 1900s

WHERE: The Netherlands

A LUXURY

The Dutch eat three meals a day, two of which usually consist of bread. Bread is usually your breakfast and then another meal would be bread paired with soup, salad, cheese, or cold cuts. We associate the healthy or savory meal with whole wheat bread, while we associate white bread with the sweeter things, slathered in butter and jam or with *hagelslag*, our chocolate sprinkles. In that way, white bread is considered more of a luxury. *Tijgerbrood*, also known as tiger bread, was even more exciting than that, as it had the whiteness of the crumb and the tenderness of white bread but then it had this exotic crispy top. You would associate *tijgerbrood* with the weekends, Easter brunch, or Christmas mornings.

WHAT'S IN A NAME

I was born in 1966 and *tijgerbrood* was already well-spread across the Netherlands, but I wondered when it first began to show up. I found a 1901 newspaper advertisement that marketed a confectioner who made fresh daily *tijgerbrood*, stressing that it was *melkbrood*, a bread made from milk. This further shows that the bread was considered a luxury—as water would be used for plain bread and milk for special bread. But it's so funny because *tijgerbrood* is a misnomer! We really should have called it leopard bread because the crust bakes up in spots more than stripes. But perhaps we hadn't seen that many tigers or leopards at the time and said exotic is exotic.

DUTCH MELTING POT

Tijgerbrood is not a bread you find really anywhere else. It's distinct to the Netherlands for a combination of reasons. The rice flour topping could have come over from the Dutch people exposed to *melon pan* in Japan. Which is one thing we do very well—adopt things from other cultures. We have a sort of false humility about our own culture, and we are so ready to embrace anything that comes from outside of the Netherlands. We are so curious, and I think it is reflected in the way we eat and the way we cook. And if you look at our bread tradition and our pies and our pastries, a lot of it is our own and a lot of it has been brought in.

—Nicole Holten

TIJGERBROOD

Makes 1 loaf

The Dutch classic is defined by a tender, pillowy white bread covered with a crackled, checkerboard crust. Its distinctive crust comes from a rice flour paste, which hardens and shatters into a spotted pattern. Bakers from San Francisco, California, may recognize it as a relative to Dutch crunch bread, brought to the Bay City by Dutch-Indonesian immigrants in the 1950s.

- 1½ cups (320 grams) warm water (110°F/43°C to 115°F/46°C)
- 4½ teaspoons (14 grams) active dry yeast, divided
- 4 cups (500 grams) all-purpose flour
- 2 tablespoons (28 grams) unsalted butter, room temperature and cubed
- 3¾ teaspoons (11.5 grams) kosher salt, divided
- 6 tablespoons (90 grams) room temperature water (70°F/21°C to 75°F/24°C), plus more for brushing
- ¾ cup (124 grams) rice flour, plus more for dusting
- 1½ tablespoons (18 grams) granulated sugar
- 1¼ teaspoons (6.25 grams) canola oil
- 4 cups (500 grams) ice cubes

1. In the bowl of a stand mixer, whisk together 1½ cups (320 grams) warm water and 3½ teaspoons (11 grams) yeast by hand. Let stand until foamy, about 5 minutes.
2. Add all-purpose flour, butter, and 3¼ teaspoons (10 grams) salt to yeast mixture. Using the dough hook attachment, beat at low speed until dough is smooth and elastic, 6 to 8 minutes. Turn out dough onto a lightly floured surface, and shape into a smooth round.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. In a small bowl, whisk together 6 tablespoons (90 grams) room temperature water and remaining 1 teaspoon (3 grams) yeast. Whisk in rice flour, sugar, oil, and remaining ½ teaspoon (1.5 grams) salt. Cover and let stand until ready to use.
5. Dust a baking sheet with rice flour.
6. Punch down dough, and let stand for 10 to 15 minutes. On a lightly floured surface, press dough into a 1-inch-thick oval. Grab bottom edge, and gently stretch and fold bottom third over to center. Stretch right side out, and fold right third

- over to center; repeat with left side. Finish by folding top third over previous folds. Roll loaf away from you to seam side down, and using both hands, cup dough and pull it toward you to seal. Turn dough 180 degrees, and pull again. Repeat until a tight, smooth, oval batard forms. (Final size should be 8x4 inches.) Place, seam side down, on prepared pan. Lightly brush top and sides of batard with room temperature water. Cover and let rise in a warm, draft-free place (75°F/24°C) until almost doubled in size, about 45 minutes.
7. When dough has 30 minutes left to rise, place a cast-iron skillet on oven rack in bottom third of oven. Preheat oven to 475°F (250°C).
8. Using a small offset spatula, gently spread rice flour paste onto top and sides of bread. Let stand for 5 minutes.
9. Place bread in oven, and carefully pour ice into preheated skillet; immediately close oven door. (This will create steam, so wear oven mitts.)
10. Reduce oven temperature to 425°F (220°C), and bake until crust starts to brown, about 20 minutes. Reduce oven temperature to 400°F (200°C), and bake until an instant-read thermometer inserted in center registers 205°F (96°C), 10 to 15 minutes more. Let cool completely on a wire rack.



PORTUGAL

WHO: Jeremiah Duarte Bills is the baker behind the blog *Jeremiah Bakes* and the podcast *Flour Hour*. Jeremiah was taught traditional Portuguese baking by his mother and grandmother and has conducted extensive culinary research in the Azores and Portugal.

WHAT: *Broa de Milho*, a yeasted cornbread with a signature crackled crust

WHEN: 12th century

WHERE: Portugal

ORIGINS

Broa de milho's home and its lineage truly comes from north Portugal. There are many incarnations of the bread, since our bread changed as our people traveled. In the Azores, where my family hails from, we call this bread *pan de milho*, a more literal translation for cornbread. There, we make it with very fine white corn flour, making it softer and fluffier, and we bake it in tins like you would a cake. On the European continent, *broa de milho* becomes heartier as you travel north. You can use the rye content of local *broa de milho* as a sort of compass. In Lisbon, the *broa de milho* may have little to no rye flour, just a combination of wheat flour and corn flour. By the time you reach Porto, you'll find that iconic mixture of just rye flour and corn flour in the loaf.

NEW WORLD AND OLD WORLD

Though they both had colonies in the New World and are neighbors on the Iberian Peninsula, the Portuguese incorporated corn into their diet much faster than the Spanish. Centuries ago, wheat was a luxury product for much of Portugal, while corn was relatively cheap. Over time, corn flour became more than just an economic ingredient; it became an integral and well-loved part of Portuguese culinary tradition.

THE BREAD OF THE PEOPLE

Broa de milho is meant to last—the loaves should be able to keep for a week or two. This feature was so very important to people who didn't have a lot. The bread could nourish for an extended time and was affordable because of the corn flour. *Broa de milho* could also be used to add bulk to many other meals. You can use it to create *migas*, a savory bread crumb pudding blended with eggs or meat, *açordas*, or to thicken a soup. It's also very simple to make. There's no kneading, shaping, or scoring required. When placed into a wood-fired oven, the steam escapes from the loaf in various weak spots in the crust, creating a crackled exterior. The texture, crumbly and toothsome, seems decadent compared to the cottony white breads that dominate the modern world today. Though these recipes were once dismissed as the food of the poor, they've become a cherished part of Portuguese identity. We celebrate this resourceful, nourishing, and tasty bread.

—Jeremiah Duarte Bills

BROA DE MILHO

Makes 1 loaf

With a nod to its northern Portugal roots, this recipe contains a hearty dose of rye flour to accompany the mellow sweetness of the corn flour. The traditional practice of mixing boiling water into the corn flour helps make the bread softer, smoother, and easier to digest. To replicate the crackled crust of a broa de milho made in a wood-fired oven, we introduced our bread dough into a hot, steamy oven, courtesy of some ice cubes and a piping hot cast-iron skillet.

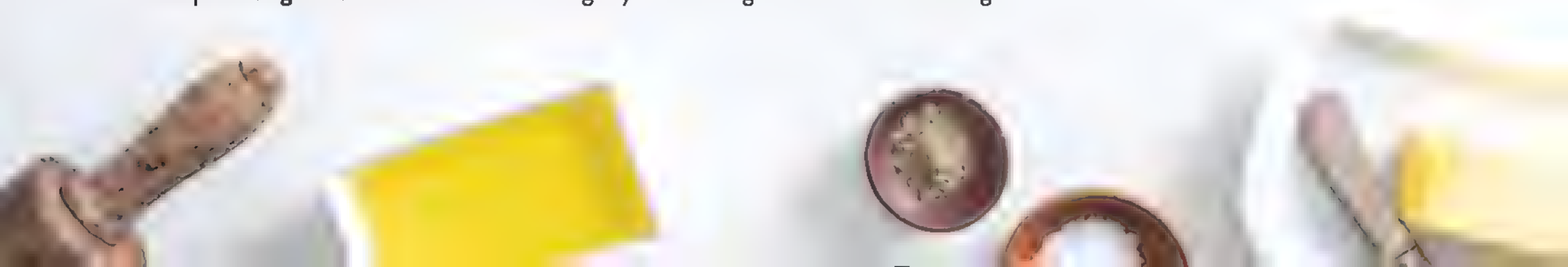
- 2 cups (250 grams) yellow corn flour, plus more for dusting
- 1 cup (240 grams) boiling water
- 1½ cups (134 grams) rye flour
- 1 cup (127 grams) plus 1½ tablespoons (12 grams) bread flour, divided
- 1 tablespoon (9 grams) instant yeast*
- 1 tablespoon (9 grams) kosher salt

- ¾ cup (160 grams) hot water (120°F/49°C to 130°F/54°C), plus more for brushing
- 4 cups (500 grams) ice cubes

1. In a medium bowl, stir together corn flour and 1 cup (240 grams) boiling water until well combined. (Mixture will be very thick). Cover and let cool completely, 45 minutes to 1 hour.
2. Dust a rimless baking sheet with corn flour. (Alternatively, dust bottom of a rimmed baking sheet with corn flour.)
3. In the bowl of a stand mixer, whisk together rye flour, 1 cup (127 grams) bread flour, yeast, and salt. Add corn flour mixture and ¾ cup (160 grams) hot water. Using the paddle attachment, beat at low speed until well combined, about 1 minute.
4. Turn out dough onto a lightly floured surface. Using floured hands, shape into a 6-inch disk, and place on prepared pan. Lightly brush dough with hot water. Using

- a fine-mesh sieve, dust remaining 1½ tablespoons (12 grams) bread flour on top and sides of dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until aerated and domed, 1½ to 2 hours.
5. Place a large cast-iron skillet on bottom rack of oven and a baking stone on center rack. Preheat oven to 500°F (260°C). Let skillet and stone heat for 30 to 45 minutes before baking.
6. Slide dough onto preheated stone, and carefully pour ice into preheated skillet; immediately close oven door. (This will create steam, so wear oven mitts.)
7. Reduce oven temperature to 450°F (230°C), and bake until browned and an instant-read thermometer inserted in center registers 205°F (96°C), 25 to 30 minutes. Let cool completely on a wire rack.

*We used Red Star® Quick Rise Yeast. ▢







Peaches and Cream Muffins
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MUFFIN MAKEOVER

FROM BLUEBERRY-BEJEWELED MUFFINS TOPPED WITH GRAHAM CRACKER STREUSEL TO IRRESISTIBLE MORNING GLORY MUFFINS FILLED WITH CREAM CHEESE, WE'VE GIVEN SOME OF YOUR FAVORITE MUFFIN FLAVORS A MAGICAL MAKEOVER.

PHOTOGRAPHY BY JIM BATHIE / STYLING BY LILY SIMPSON



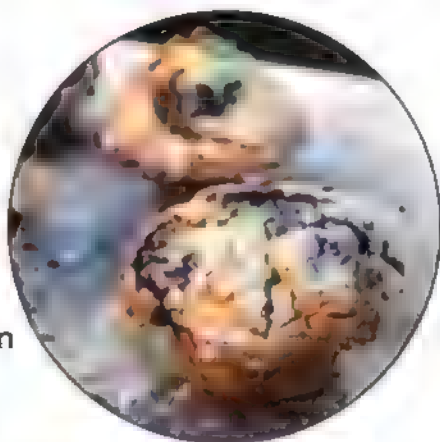
PURSUIING MUFFIN PERFECTION

WE'VE SEARCHED HIGH AND LOW FOR THE BEST MUFFINS AND CAME
ACROSS FOUR MUFFIN MERCHANTS WHO EXCEL IN THESE COMFORTING TREATS

LEVAIN BAKERY

MULTIPLE LOCATIONS IN NEW YORK;
WASHINGTON, D.C.

Levain Bakery's Blueberry Muffins are the poster treats of this classic, displaying sugary muffin tops that expertly spill over the pan, an explosion of blueberries with each bite, and a sweet and fluffy moist center. Pick up these beauties in one of seven bakery locations throughout New York, or check out the D.C. location. If you're outside the area, shop online for the bakery's extra-thick specialty cookies that have perfectly crisp exteriors and satisfyingly thick and gooey centers.



BREAD ALONE BAKERY

MULTIPLE LOCATIONS IN NEW YORK

These Morning Glory Muffins from Bread Alone Bakery will beckon to you when you wake up in the morning. With organic flour, bran flakes, apples, carrots, pecans, and coconut chips, these muffins are bursting with nutritiously dense ingredients, all while staying light and fluffy.



FARMHOUSE BAKERY

TROY, OHIO

Nestled on a family-owned and -operated farm, the Farmhouse Bakery uses eggs from its free-range heritage-breed chickens, Ohio-grown and milled whole-grain flour, fresh lemon zest and juice, organic poppy seeds, and grade A butter and cultured buttermilk to craft up some of the finest lemon poppy seed muffins in the country. To find these treats, head across town to Purebred Coffee Co., where they roast fair-trade, single-origin coffee daily that pairs perfectly with Farmhouse Bakery treats.



EBRU COFFEE

AUDUBON, PENNSYLVANIA

Muffins and coffee were meant to be together. Specializing in pursuing farm-to-cup ecology and roasting single-origin harvests, Ebru Coffee also takes pride in creating artisanal baked goods. Take, for example, the Peaches & Bourbon Cream Muffins topped with juicy, seasonal peaches. With a moist, delicate base and honey-like sweetness, these muffins are bursting with an unforgettable bourbon-infused cream.





LEMON, POPPY SEED, AND RICOTTA MUFFINS

Makes 10 to 12 muffins

The traditional flavor combination gets an makeover with whole-milk ricotta, creating extra-tender muffins with classic charm. A neutral oil replaces butter, allowing the delicate citrus and poppy seed flavors to pop, and sparkling sugar provides irresistible crunch.

- 1 cup (200 grams) granulated sugar*
- $\frac{3}{4}$ cup (180 grams) whole buttermilk, room temperature
- $\frac{2}{3}$ cup (166 grams) whole-milk ricotta, room temperature
- $\frac{1}{3}$ cup (75 grams) canola oil
- 2 large eggs (100 grams), room temperature
- 3 tablespoons (12 grams) packed lemon zest (about 3 to 4 medium lemons)
- 4 teaspoons (20 grams) fresh lemon juice
- $\frac{1}{2}$ teaspoon (2 grams) vanilla extract
- $2\frac{1}{4}$ cups (281 grams) all-purpose flour
- 2 tablespoons (18 grams) poppy seeds
- 2 teaspoons (10 grams) baking powder
- $1\frac{1}{2}$ teaspoons (4.5 grams) kosher salt
- $\frac{1}{4}$ teaspoon (1.25 grams) baking soda
- 2 tablespoons (28 grams) sparkling sugar

1. Preheat oven to 375°F (190°C).
2. In a medium bowl, whisk together granulated sugar, buttermilk, ricotta, oil, eggs, lemon zest and juice, and vanilla.
3. In a large bowl, whisk together flour, poppy seeds, baking powder, salt, and baking soda. Fold in sugar mixture just until combined and no flour pockets remain. (Batter will still be lumpy; do not overmix.)
4. Spray 10 to 12 wells of a standard muffin pan with cooking spray; fill each until batter is about $\frac{1}{4}$ inch from top edge of well (about $\frac{1}{3}$ cup [about 87 grams] each). Sprinkle with sparkling sugar.
5. Bake until a wooden pick inserted in center comes out clean, 14 to 18 minutes. Let cool in pans for 5 minutes. Remove from pan, and serve warm, or let cool completely on a wire rack.

**We used C&H® Granulated Sugar.*



Morning Glory Muffins
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PEACHES AND CREAM MUFFINS

Makes 12 muffins

A touch of brown sugar added to our Peaches and Cream Muffins expertly balances tart crème fraîche and enhances the sweetness of juicy peaches. By combining peach nectar, fresh peaches, and peach spreadable fruit in the batter and then finishing the baked muffins off with a silky Peach Glaze, these muffins are overloaded with peachy goodness.

- $\frac{3}{4}$ cup (160 grams) crème fraîche, room temperature
- $\frac{1}{2}$ cup (100 grams) granulated sugar
- $\frac{1}{3}$ cup (73 grams) firmly packed light brown sugar
- $\frac{1}{4}$ cup (60 grams) peach nectar, room temperature
- $\frac{1}{4}$ cup (57 grams) unsalted butter, melted
- $\frac{1}{4}$ cup (56 grams) canola oil
- 2 large eggs (100 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- $1\frac{1}{4}$ teaspoons (7.5 grams) vanilla bean paste
- $2\frac{1}{2}$ cups (292 grams) plus 1 teaspoon (3 grams) all-purpose flour, divided
- 1 tablespoon (15 grams) baking powder
- $1\frac{1}{4}$ teaspoons (3.75 grams) kosher salt
- 2 cups (318 grams) $\frac{1}{4}$ - to $\frac{1}{2}$ -inch-chopped fresh peaches, divided
- $\frac{1}{4}$ cup (80 grams) peach spreadable fruit*

Peach Glaze (recipe follows)

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, whisk together crème fraîche, sugars, peach nectar, melted butter, oil, eggs, egg yolk, and vanilla bean paste.
3. In a large bowl, whisk together $2\frac{1}{2}$ cups (292 grams) flour, baking powder, and salt. Add sugar mixture, and stir just until dry ingredients are moistened.
4. In another medium bowl, toss together $1\frac{1}{4}$ cups (206 grams) peaches and remaining 1 teaspoon (3 grams) flour. Fold peach mixture into batter just until combined and no flour pockets remain.

(Do not overmix.) Cover and let stand at room temperature for 30 minutes.

5. Spray every other well of 2 (12-cup) muffin pans with cooking spray. Divide batter evenly among prepared wells (about 95 grams each), spreading into an even layer. Spoon spreadable fruit in center of batter in each well; using a wooden pick, swirl into batter, leaving a $\frac{1}{8}$ - to $\frac{1}{4}$ -inch border around edges. Top with remaining $\frac{3}{4}$ cup (112 grams) peaches, pressing pieces gently into batter as desired.

6. Bake, one batch at a time, until a wooden pick inserted in center comes out clean, 20 to 24 minutes. Let cool in pan for 10 minutes. Carefully remove from pans, and serve warm, or let cool completely on a wire rack. Drizzle with Peach Glaze just before serving.

**We used St. Dalfour Deluxe Golden Peach Spread.*

Note: If you have only 1 (12-well) muffin pan, simply clean, cool, and respray pan between batches.

PEACH GLAZE

Makes about $\frac{3}{4}$ cup

- 1 cup (120 grams) confectioners' sugar
- 1 tablespoon (15 grams) peach nectar
- $\frac{1}{4}$ teaspoon kosher salt
- 3 to 4 tablespoons (60 to 80 grams) peach spreadable fruit

1. In a small bowl, stir together confectioners' sugar, peach nectar, and salt. Stir in enough peach spreadable fruit until desired consistency is reached, breaking up any peach pieces as much as possible. Use immediately.

BLUEBERRY STREUSEL MUFFINS

Makes 12 muffins

In our tasty upgrade to the classic, a rich, orange-scented batter is combined with lightly mashed and whole fruit, leading to the comforting and iconic blueberry muffin. With pops of caramelized blueberries and a Graham Cracker Streusel, these muffins are simply unforgettable.

- $\frac{3}{4}$ cup (150 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- $\frac{1}{2}$ cup (113 grams) unsalted butter, melted
- $\frac{1}{3}$ cup (80 grams) sour cream, room temperature
- $\frac{1}{4}$ cup (55 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- $\frac{1}{2}$ teaspoon (2 grams) tightly packed orange zest
- $2\frac{1}{2}$ tablespoons (37.5 grams) fresh orange juice, room temperature
- $\frac{3}{4}$ teaspoon (4.5 grams) vanilla bean paste
- 2 cups (250 grams) plus 1 teaspoon (3 grams) all-purpose flour, divided
- $\frac{1}{3}$ cup (40 grams) finely ground graham cracker crumbs (see Note)
- $2\frac{1}{2}$ teaspoons (12.5 grams) baking powder
- $1\frac{1}{4}$ teaspoons (3.75 grams) kosher salt
- $2\frac{1}{2}$ cups (398 grams) fresh blueberries, divided

Graham Cracker Streusel (recipe follows)

1. In a medium bowl, whisk together $\frac{3}{4}$ cup (150 grams) granulated sugar, melted butter, sour cream, brown sugar, eggs, orange zest and juice, and vanilla bean paste.
2. In a large bowl, whisk together 2 cups (250 grams) flour, graham cracker crumbs, baking powder, and salt. Fold in sugar mixture just until dry ingredients are moistened and some streaks of flour remain.
3. In a small bowl, mash $\frac{1}{2}$ cup (77 grams) blueberries with a fork.
4. In another medium bowl, toss together $1\frac{1}{2}$ cups (244 grams) blueberries and remaining 1 teaspoon (3 grams) flour. Add



mashed blueberries and blueberry mixture to batter; fold just until combined. (Batter will still be lumpy; do not overmix). Cover and let stand at room temperature for 1 hour.

5. Preheat oven to 400°F (200°C). Spray a 12-well muffin pan with baking spray with flour.

6. Divide batter among prepared wells (about ⅓ cup [about 93 grams] each), spreading into an even layer. Sprinkle with Graham Cracker Streusel; sprinkle with remaining 2 tablespoons (24 grams) granulated sugar. Press remaining ½ cup (77 grams) blueberries into top of batter in each well.

7. Bake for 5 minutes. Reduce oven temperature to 375°F (190°C), and bake until a wooden pick inserted in center comes out clean, 12 to 14 minutes more. Let cool in pan for 10 minutes. Gently loosen and pick up each muffin; return muffins to wells, and let cool for 20 minutes. (This helps prevent muffins from sticking to pan; once completely released, further cooling in pan gives any muffins with soft fruit in the bottom more structure before complete removal.) Remove from pan. Serve warm, or let cool completely on a wire rack.

Note: To finely grind graham crackers, place them in a large resealable plastic bag; use a rolling pin to crush graham crackers until finely ground.

GRAHAM CRACKER STREUSEL

Makes about ½ cup

- 2 tablespoons (28 grams) firmly packed light brown sugar
- 2 tablespoons (28 grams) unsalted butter, melted
- ¼ teaspoon (1.5 grams) vanilla bean paste
- ¼ teaspoon kosher salt
- ¼ cup (30 grams) finely ground graham cracker crumbs
- 2 tablespoons (16 grams) all-purpose flour
- ¼ teaspoon ground cinnamon

1. In a medium bowl, whisk together brown sugar, melted butter, vanilla bean paste, and salt until well combined. Add graham cracker crumbs, flour, and cinnamon; stir until well combined.

MORNING GLORY MUFFINS

Makes 12 muffins

Packed with hearty whole grains, shredded carrots and apples, dried cranberries, and pecans, with a hint of warm spice, these muffins are the perfect way to start your day. The addition of canola oil lends moisture, and a swirl of vanilla-scented sweetened cream cheese takes these muffins from memorable to mind-blowing.

Filling:

- 6 ounces (170 grams) cream cheese, room temperature
- 2 tablespoons (24 grams) granulated sugar
- 2 tablespoons (16 grams) all-purpose flour
- 1½ tablespoons (22.5 grams) whole milk
- ½ teaspoon (3 grams) vanilla bean paste

Batter:

- ½ cup (110 grams) firmly packed light brown sugar
- ½ cup (112 grams) canola oil
- ¼ cup (50 grams) granulated sugar
- ¼ cup (60 grams) whole milk, room temperature
- 2 large eggs (100 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- ½ teaspoon (3 grams) vanilla bean paste*
- 1¼ cups (135 grams) grated peeled carrots (about 3 large carrots)
- ½ cup (83 grams) grated peeled Golden Delicious apple
- 1 cup (125 grams) all-purpose flour

- ⅔ cup (87 grams) whole wheat flour
- 1 tablespoon (6 grams) pumpkin pie spice
- 1½ teaspoons (7.5 grams) baking soda
- 1¼ teaspoons (3.75 grams) kosher salt
- ⅓ cup (43 grams) dried sweetened cranberries, roughly chopped
- ½ cup (57 grams) finely chopped toasted pecans

1. Preheat oven to 375°F (190°C).
2. For filling: In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, about 1 minute, stopping to scrape sides of bowl. Add sugar, flour, milk, and vanilla bean paste; beat at medium speed until smooth and well combined. Set aside.
3. For batter: In a medium bowl, whisk together brown sugar, oil, granulated sugar, milk, eggs, egg yolk, and vanilla bean paste. Whisk in carrots and apple.
4. In a large bowl, whisk together flours, pie spice, baking soda, and salt. Add sugar mixture, and stir just until dry ingredients are moistened; add cranberries and pecans. Fold until mixture is just combined and no flour pockets remain. (Do not overmix.)
5. Spray a 12-well muffin pan with baking spray with flour. Divide batter among prepared muffin cups (about 84 grams each).
6. Spoon filling into a pastry bag, and cut a ½-inch opening in tip. Pipe filling evenly into center of batter in each well, being careful not to touch bottom or sides of wells. (Batter should not rise above ¼ inch from top edge of well.) Ripe and swirl a bit of filling into top of batter.
7. Bake until a wooden pick inserted in muffin comes out clean, 12 to 14 minutes. Let cool in pan for 5 minutes. Remove from pan, and serve warm, or let cool completely on a wire rack.

*We used Heilala Pure Vanilla Bean Paste.

For each of these recipes, we used a Williams Sonoma Goldtouch Pro Muffin Pan. 



Coconut

CRAVINGS





COCONUT IS THE TROPICAL INGREDIENT
THAT KEEPS ON GIVING,

OFFERING INCREDIBLE TEXTURE AND FLAVOR FROM BOTH ITS
WHITE MEAT AND MILK. WE SHOWCASE THE VERSATILE INGREDIENT
IN DOUGHNUTS, CAKE, MOCHI, AND MORE.



WHAT IS COCONUT? The fruit of the coconut tree, coconut fruit is a drupe, not a nut. So, think of it as more like a peach rather than a pecan. The milk and flesh yield a variety of products, including coconut milk, coconut cream, cream of coconut, coconut flakes, and more.

WHAT IS COCONUT MILK? Coconut milk is the white liquid pressed from the mature coconut flesh. The full-fat coconut milk we refer to in our recipes is not like the refrigerated cartons of coconut milk you can buy as a dairy alternative. These “coconut milks” often have water and sugar added to them. Instead, buy canned full-fat unsweetened coconut milk. In cold temperatures, coconut milk will naturally separate in the can, with a thick layer of cream settling at the top and the watery portion settling to the bottom. If your coconut milk separates, whisk it back together, or gently heat in a saucepan, whisking until homogenous, and then let cool.

WHAT’S THE DIFFERENCE BETWEEN CREAM OF COCONUT AND COCONUT CREAM? Coconut cream is the aforementioned cream that often congeals at the top of your coconut milk when it separates. You can buy canned versions of coconut cream, which is basically a thicker, reduced version of coconut milk (more fat and less water). Cream of coconut is a sweetened version of coconut cream, often used in cocktails and desserts. Two of our recipes call for cream of coconut, not coconut cream, so be sure you’re grabbing the sweetened version.

SHOULD I USE FLAKED COCONUT OR COCONUT FLAKES? The most common form of coconut you’ll find in the baking aisle is sweetened and unsweetened flaked coconut. Flaked coconut is finer than coconut flakes (think of the difference between shredded and cubed cheese) and will affect the texture of your baked good. Flaked coconut is easier to incorporate into batters and coat baked goods with, so we use it in our Coconut Crème Brûlée Tart, Coconut Mochi Squares, and Toasted Coconut Cake Doughnuts. Meanwhile, coconut flakes offer a dramatic topping perfect for our Piña Colada Tres Leches Cake. Here’s the issue: many brands that are selling flaked coconut refer to it as “shredded” on the packaging. Don’t let the names fool you—use your eyes. If it looks like shredded cheese, it’s flaked coconut; if it looks like coconut chips, it’s coconut flakes.

Coconut

Q & A

CRACK INTO THE COCONUT CASE









COCONUT CRÈME BRÛLÉE TART

Makes 1 (9½-inch) tart

Blending the magic of a dreamy coconut cream pie and crisp-topped crème brûlée, this tart offers both the pleasures of a creamy coconut custard filling and crackling brûléed sugar topping.

Coconut Pastry Crust (recipe follows)

- 1¼ cups (300 grams) heavy whipping cream
- 1 cup (240 grams) full-fat unsweetened coconut milk
- 4 large egg yolks (74 grams)
- 1 large egg (50 grams)
- ⅓ cup (67 grams) plus 2 tablespoons (24 grams) granulated sugar*, divided
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (2 grams) vanilla extract
- ¼ teaspoon (1 gram) coconut extract

1. Preheat oven to 350°F (180°C).
2. Place prepared Coconut Pastry Crust on a rimmed baking sheet. Top with a piece of parchment paper, letting ends extend over edges of tart pan. Add pie weights.
3. Bake until edges are lightly golden, 15 to 20 minutes, rotating pan halfway through baking. Carefully remove parchment and weights. Bake until inside and bottom of crust are dry, 8 to 10 minutes more. Let cool slightly on baking sheet on a wire rack. Reduce oven temperature to 300°F (150°C). Position oven rack in bottom third of oven.
4. In a medium saucepan combine cream and coconut milk; cook over medium heat, stirring occasionally, until steaming. (Do not boil.)
5. In a medium bowl, whisk together egg yolks, egg, ⅓ cup (67 grams) sugar, and salt. Gradually whisk warm cream mixture into egg yolk mixture until well combined; whisk in extracts. Strain through a fine-mesh sieve into a medium bowl; cover and let stand for 5 minutes; gently skim off as many bubbles from surface as possible. Carefully pour mixture into prepared crust. Carefully wave a kitchen torch with a low flame over surface to pop any remaining bubbles on surface, if necessary.
6. Bake until filling is just set (may still jiggle in center) and an instant-read thermometer inserted in center registers 175°F (79°C), 35 to 42 minutes, carefully watching and checking tart after 30 minutes of baking. (Tart can set and

overcook quickly.) Let cool on baking sheet on a wire rack for 30 minutes; refrigerate tart pan, uncovered, on a wire rack for at least 3 hours. (If refrigerating overnight, lightly cover once completely chilled.)

7. When ready to serve, carefully remove tart from tart pan. Using a paper towel, gently blot any condensation from surface, if necessary. Gradually and evenly sprinkle remaining 2 tablespoons (24 grams) sugar on top of tart; using a kitchen torch, carefully brown sugar until caramelized, being careful not to burn crust. Let stand for 15 minutes before serving.

**We used C&H® Granulated Sugar.*

COCONUT PASTRY CRUST

Makes 1 (9½-inch) crust

- 1¾ cups (219 grams) all-purpose flour
- ⅓ cup (30 grams) lightly toasted sweetened flaked coconut, very finely ground (see Note)
- ¼ cup (30 grams) confectioners' sugar
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- 1 large egg (50 grams), lightly beaten
- 3½ teaspoons (17.5 grams) cold heavy whipping cream
- ½ teaspoon (2 grams) coconut extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, toasted coconut, confectioners' sugar, and salt at low speed until combined. Add cold butter; beat until mixture resembles fine bread crumbs and no large pieces of butter remain, 2 to 3 minutes. Add egg, cold cream, and coconut extract, and beat until a dough forms. (Mixture should be moist but not sticky and hold together when pinched.)
2. Spray a 9½-inch fluted round removable-bottom tart pan with baking spray with flour.
3. On a lightly floured surface, roll dough into a 12½- to 12¾-inch circle (about ⅛ inch thick), flouring rolling pin and work surface as needed; trim dough into a 12-inch circle with clean edges. Press dough into bottom and up sides of prepared pan; fold any overhanging dough inside, and press to create a double thickness around sides of pan. (It's OK if dough tears in spots; just press back together.) Using a small knife, trim dough flush with sides of pan, using any extra

dough to patch thinner spots around sides; pinch sides lightly so dough sits about ⅛-inch above top edge of pan, and use any extra dough to patch thinner spots in crust. Cover and freeze for 15 minutes.

Note: To finely grind toasted coconut, place in a small resealable plastic bag. Using a rolling pin, crush coconut until pieces are ⅛ inch or smaller.



COCONUT CAKE DOUGHNUTS

Makes 6 doughnuts

Who's ready for a brunch item that packs a taste of the tropics? Our fluffy, baked cake doughnuts still bring plenty of crunch, courtesy of a generous sprinkling of toasted flaked coconut. Unsweetened coconut milk helps lighten the batter while coconut extract drives home that essential coconut flavor.

- 1/3 cup (67 grams) granulated sugar
- 1/3 cup (73 grams) firmly packed light brown sugar
- 1 large egg (50 grams), room temperature
- 1/4 cup (57 grams) unsalted butter, melted and cooled for 10 minutes
- 3 tablespoons (42 grams) vegetable oil
- 1 teaspoon (4 grams) coconut extract
- 1/2 teaspoon (2 grams) vanilla extract
- 1 1/4 cups (156 grams) unbleached cake flour
- 1 teaspoon (5 grams) baking powder
- 3/4 teaspoon (2.25 grams) kosher salt
- 1/3 cup (80 grams) full-fat unsweetened coconut milk, room temperature
- 3 tablespoons (45 grams) water, room temperature

Coconut Glaze (recipe follows)

Garnish: lightly toasted or untoasted sweetened flaked coconut

1. Preheat oven to 400°F (200°C). Butter and flour a 6-well doughnut pan*.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat sugars and egg at medium speed until lightened in color and well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Add melted butter, oil, and extracts; beat at medium speed until well combined, about 1 minute.
3. In a small bowl, whisk together flour, baking powder, and salt. In another small bowl, whisk together coconut milk and 3 tablespoons (45 grams) room temperature water. With mixer on medium-low speed, add flour mixture to sugar mixture alternately with coconut

milk mixture, beginning and ending with flour mixture, beating just until smooth and combined after each addition and stopping to scrape sides of bowl.

4. Spoon half of batter (about 1 cup [277 grams]) into a large pastry bag; cut a 1/2-inch opening in tip. Pipe batter evenly into prepared wells, refilling bag as necessary. (Use a paper clip or binder clip to hold pastry bag tip shut when refilling with batter.) Firmly tap pan on a kitchen towel-lined counter several times to settle batter and release any air bubbles.
5. Bake until a wooden pick inserted near center comes out clean, 8 to 10 minutes. Let cool in pan for 5 minutes. Invert doughnuts onto a wire rack placed over a parchment paper-lined baking sheet, and let cool completely.
6. Dip 1 doughnut halfway into Coconut Glaze; lift straight out, and swirl in a circular motion, letting excess drip off. Quickly turn and place, glaze side up, on wire rack. Repeat with remaining doughnuts. Garnish with coconut, if desired. Serve immediately.

*We used a Nordic Ware Classic Donut Pan.

COCONUT GLAZE

Makes about 3/4 cup

- 1 1/4 cups (150 grams) confectioners' sugar
- 2 1/2 tablespoons (46 grams) cream of coconut
- 2 tablespoons (30 grams) full-fat unsweetened coconut milk, room temperature
- 1 tablespoon (14 grams) unsalted butter, melted
- 1/8 teaspoon kosher salt

1. In a medium bowl, stir together all ingredients until smooth and well combined. Use immediately.

COCONUT MOCHI SQUARES

Makes 24 bars

Often combining coconut milk, mochiko sweet rice flour, and flaked coconut for divinely chewy results, butter mochi is a Hawaiian dessert staple. Our Coconut Mochi Squares are a tribute to original, tripling down on the coconut with sweetened flaked coconut, coconut milk, and coconut extract.

- 1/2 cup (113 grams) unsalted butter, cubed
- 1 1/4 cups (350 grams) granulated sugar
- 1 (13.5-ounce) can (394 grams) full-fat unsweetened coconut milk (about 1 1/4 cups)
- 1 (12-ounce) can (372 grams) evaporated milk (about 1 1/2 cups)
- 4 large eggs (200 grams), room temperature
- 1/4 cup (55 grams) firmly packed light brown sugar
- 1 teaspoon (6 grams) vanilla bean paste
- 1/2 teaspoon (2 grams) coconut extract
- 3 cups (450 grams) mochiko sweet rice flour* (about 1 pound)
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 cup (84 grams) sweetened flaked coconut
- 1/2 cup (42 grams) sweetened flaked coconut, lightly toasted

Garnish: lightly toasted sweetened flaked coconut

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a light-colored medium saucepan, cook butter over medium heat, stirring frequently, until butter solids are golden and nutty in aroma, 7 to 12 minutes. Transfer to a small bowl; refrigerate for 20 minutes.
3. In a large bowl, whisk together browned butter, granulated sugar, coconut milk, evaporated milk, eggs, brown sugar, vanilla bean paste, and coconut extract until well combined.

4. In a medium bowl, whisk together flour, baking powder, and salt. Gradually add flour mixture to butter mixture, whisking just until combined. Fold in untoasted coconut. Pour batter into prepared pan. Tap pan on a kitchen towel-lined counter several times to settle batter and release any air bubbles. Carefully sprinkle top with toasted coconut.

5. Bake until set and lightly golden and a wooden pick inserted in center comes out clean, 35 to 45 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, carefully remove from pan, and let cool completely on a wire rack. Garnish with toasted coconut, if desired.

**You can find mochiko sweet rice flour at local specialty Asian markets or online at amazon.com.*

PIÑA COLADA TRES LECHES CAKE

Makes 1 (9-inch) cake

If you like piña coladas . . . bake this cake and escape. A combination of the coconut-packed cocktail and the milk-soaked tres leches cake, this cake recalls the delights of happy hour on the beach. Feel free to omit the rum in the soaking liquid to create a mocktail version.

- 5 large eggs (250 grams), separated and room temperature
- 1 cup (200 grams) plus 1 tablespoon (12 grams) granulated sugar, divided
- 1 cup (240 grams) full-fat unsweetened coconut milk (see Notes), divided
- 1 tablespoon (15 grams) water, room temperature
- ⅓ cup (98 grams) plus 1 teaspoon (7 grams) cream of coconut (see Notes), divided
- 1 cup (125 grams) all-purpose flour
- ¼ cup (30 grams) coconut flour
- 1¼ teaspoons (6.25 grams) baking powder
- 1 teaspoon (2.25 grams) kosher salt, divided

- ¼ teaspoon cream of tartar
- ⅔ cup (203 grams) sweetened condensed milk
- 2½ cups (560 grams) cold heavy whipping cream
- 4 tablespoons (48 grams) white rum (optional)
- 1 cup (242 grams) very finely chopped fresh or canned pineapple (see Notes), very thoroughly drained
- Garnish: lightly toasted unsweetened coconut flakes

1. Preheat oven to 350°F (180°C). Butter a 9-inch round cake pan. Line bottom of pan with parchment paper.

2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg yolks and ½ cup (100 grams) sugar at medium-high speed until fluffy and pale yellow in color, 1 to 2 minutes, stopping to scrape sides of bowl. With mixer on medium-low speed, beat in ⅓ cup (80 grams) coconut milk, 1 tablespoon (15 grams) room temperature water, and 1 teaspoon (7 grams) cream of coconut, beating just until combined and stopping to scrape sides of bowl.

3. In a medium bowl, whisk together flours, baking powder, and ¾ teaspoon (2.25 grams) salt. Fold flour mixture into egg yolk mixture until combined. (Mixture will be thick.) Transfer to a large bowl.

4. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg whites and cream of tartar at medium-high speed until foamy. Gradually add ½ cup (100 grams) sugar in a slow, steady stream, beating until stiff peaks form. Stir one-fourth of egg white mixture into batter until lightened and well combined; add remaining egg white mixture in three additions, folding until combined and no streaks or lumps remain. (Batter will start out thick but become lighter, smoother, and fluffier with each addition.) Pour batter into prepared pan. Gently tap sides of pan to help settle batter.

5. Bake until a wooden pick inserted in center comes out clean, 20 to 26 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack; discard parchment. Place a 12-inch rimmed serving plate on bottom of cake layer; turn cake, right side up, onto plate. Using a wooden pick, poke holes all over top of cake.

6. In a medium bowl, whisk together condensed milk, ⅓ cup (80 grams) cold cream, rum (if using), remaining ⅓ cup (203 grams) coconut milk, remaining ⅓ cup (98 grams) cream of coconut, and remaining ¼ teaspoon salt. Gradually pour and spread milk mixture all over top and sides of warm cake, allowing some to soak in before adding more. Lightly cover and refrigerate until chilled, at least 3 hours or up to overnight.

7. When ready to serve, use a slotted spoon to transfer and spread crushed pineapple in an even layer on top of cooled cake, leaving a ½-inch border.

8. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat remaining 2 cups (480 grams) cold cream and remaining 1 tablespoon (12 grams) sugar at medium-high speed until medium-stiff peaks form. Dollop whipped cream on top of pineapple; using the back of a spoon, spread and swirl as desired. Swirl any pineapple juice that runs into milk mixture until well combined. Garnish with toasted coconut, if desired.

Notes: Sometimes coconut milk and cream of coconut will be solidified and separated in the can. You may have to transfer them into a bowl and whisk until smooth, or place in a small saucepan and gently heat, whisking until homogenous. Let cool to room temperature before using.

The gram weight given is for very finely chopped fresh pineapple; the gram weight of 1 cup finely chopped canned pineapple may vary. ▢



NORDIC WARE'S

75th Anniversary

BUNDT PAN

CELEBRATE NORDIC WARE'S 75TH ANNIVERSARY WITH THE BEAUTIFUL BRAIDED BUNDT PAN AND OUR TWO REVOLUTIONARY RECIPES

In 1945, Dave Dalquist returned home to Minnesota, where he reunited with his adoring wife, Dotty, after serving in World War II. Just a year later, combining two ideas, a small amount of cash, and a whole heap of courage, the couple took a leap of faith, launching their very own kitchenware company. They named their enterprise Nordic Ware and soon started manufacturing the iconic Bundt pan—a pan inspired by a curvy, large, and cast-iron *bundkuchen* design. After 75 years of high-quality all-American bakeware, we wanted to pay tribute to Dave and Dotty's courageous entrepreneurship with two extraordinary recipes written specifically for the 75th Anniversary Bundt Pan. From a rich and flavorful banana bread-inspired stunner to a decadent brownie of epic proportions, the sleek design of the 75th Anniversary Nordic Ware Bundt Pan gives these cakes sculpted curves and effortless elegance.

FOOD STYLING BY LAURA CRANDALL / STYLING BY LUCY FINNEY





cover recipe

BANANA BREAD-CREAM CHEESE POUND CAKE

Makes 1 (12-cup) Bundt cake

With a little optimization and some Southern charm, the iconic crackled top and moist texture of pound cake can be credited to one tangy and rich all-star addition: cream cheese. We elevated the cream cheese pound cake batter by layering it on top of a lightly spiced brown sugar-banana batter, creating a two-toned masterpiece. A final sprinkling of granulated sugar and cinnamon shows off the gorgeous design of the 75th Anniversary Nordic Ware Bundt Pan.

Cream cheese batter:

- $\frac{3}{4}$ cup (170 grams) unsalted butter, softened
- 4 ounces (113 grams) cream cheese, cubed and softened
- $\frac{1}{3}$ cups (267 grams) granulated sugar
- 3 large eggs (150 grams), room temperature
- 1 teaspoon (6 grams) vanilla bean paste
- $\frac{1}{2}$ cups (188 grams) all-purpose flour
- $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
- $\frac{1}{4}$ teaspoon (1.25 grams) baking powder

Banana batter:

- $\frac{1}{4}$ cup (57 grams) unsalted butter, softened
- 4 ounces (113 grams) cream cheese, cubed and softened
- $\frac{3}{4}$ cup (165 grams) firmly packed dark brown sugar
- $\frac{1}{2}$ cup (100 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- $\frac{1}{2}$ teaspoons (9 grams) vanilla bean paste
- $\frac{1}{3}$ cups (208 grams) all-purpose flour
- $\frac{1}{2}$ teaspoons (3 grams) ground cinnamon
- $\frac{1}{4}$ teaspoons (3.75 grams) kosher salt
- $\frac{1}{2}$ teaspoon (1 gram) ground nutmeg
- $\frac{1}{4}$ teaspoon (1.25 grams) baking powder
- $\frac{3}{4}$ cup (171 grams) mashed ripe banana (about 2 medium bananas)
- $\frac{1}{2}$ cup (57 grams) finely chopped toasted pecans

Topping:

- 2 tablespoons (28 grams) unsalted butter, melted
- $\frac{1}{4}$ cup (50 grams) granulated sugar
- $\frac{1}{4}$ teaspoon ground cinnamon

1. Preheat oven to 325°F (170°C).
2. For cream cheese batter: In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed

until smooth and creamy, about 1 minute, stopping to scrape sides of bowl. Add cream cheese, and beat until smooth and well combined, about 30 seconds, stopping to scrape sides of bowl. Reduce mixer speed to low; add sugar, beating just until combined. Increase mixer speed to medium, and beat until fluffy, about 2 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until well combined after each addition. Beat in vanilla bean paste. (Mixture may look slightly curdled at this point, but batter will come together.)

3. In a medium bowl, whisk together flour, salt, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape sides of bowl. Transfer batter to a large bowl.

4. For banana batter: Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat butter at medium speed until smooth and creamy, 30 seconds to 1 minute, stopping to scrape sides of bowl. Add cream cheese, and beat until smooth and well combined, about 30 seconds, stopping to scrape sides of bowl. Reduce mixer speed to low; add sugars, beating just until combined. Increase mixer speed to medium, and beat until fluffy, about 2 minutes, stopping to scrape sides of bowl. Add egg, beating until well combined. Beat in vanilla bean paste. (Mixture may look slightly curdled at this point, but batter will come together.)

5. In a medium bowl, whisk together flour, cinnamon, salt, nutmeg, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture alternately with banana, beginning and ending with flour mixture, beating just until some flour streaks remain. Beat in pecans just until combined.

6. Generously spray a 12-cup Bundt pan with baking spray with flour. Spoon banana batter into prepared pan in an even layer; gently spoon cream cheese batter onto banana batter in an even layer. Firmly tap pan on a kitchen towel-lined counter several times to settle batters and release as many air bubbles as possible.

7. Bake for 50 minutes; rotate pan, and bake until a wooden pick inserted near center comes out clean, crack on surface of cake appears mostly dry, and an instant-read thermometer inserted near center registers 208°F (98°C), 15 to 20 minutes more. Let cool in pan for 15 minutes.

Carefully invert cake onto a wire rack placed over a rimmed baking sheet, and let cool completely.

8. For topping: Brush cooled cake with melted butter.

9. In a small bowl, stir together sugar and cinnamon. Cover cake with cinnamon sugar, pressing gently to help adhere. Sprinkle grooves of cake with additional cinnamon sugar, if desired.

PRO TIP

Place an oven-safe wire rack directly on your oven rack to create a sturdy, crosshatched surface to help keep pan level and stable while baking.





BROWNIE BUNDT CAKE

Makes 1 (12-cup) Bundt cake

A tender, fudgy brownie that's baked in the 75th Anniversary Nordic Ware Bundt Pan is the showstopper that was designed to be craved. Dark yet smooth, Dutch process cocoa powder gives this Brownie Bundt Cake extra-chocolaty depth of flavor while oil and sour cream boost the moist and fudgy texture. A final dusting of edible gold glitter and it's officially an occasion for celebration.

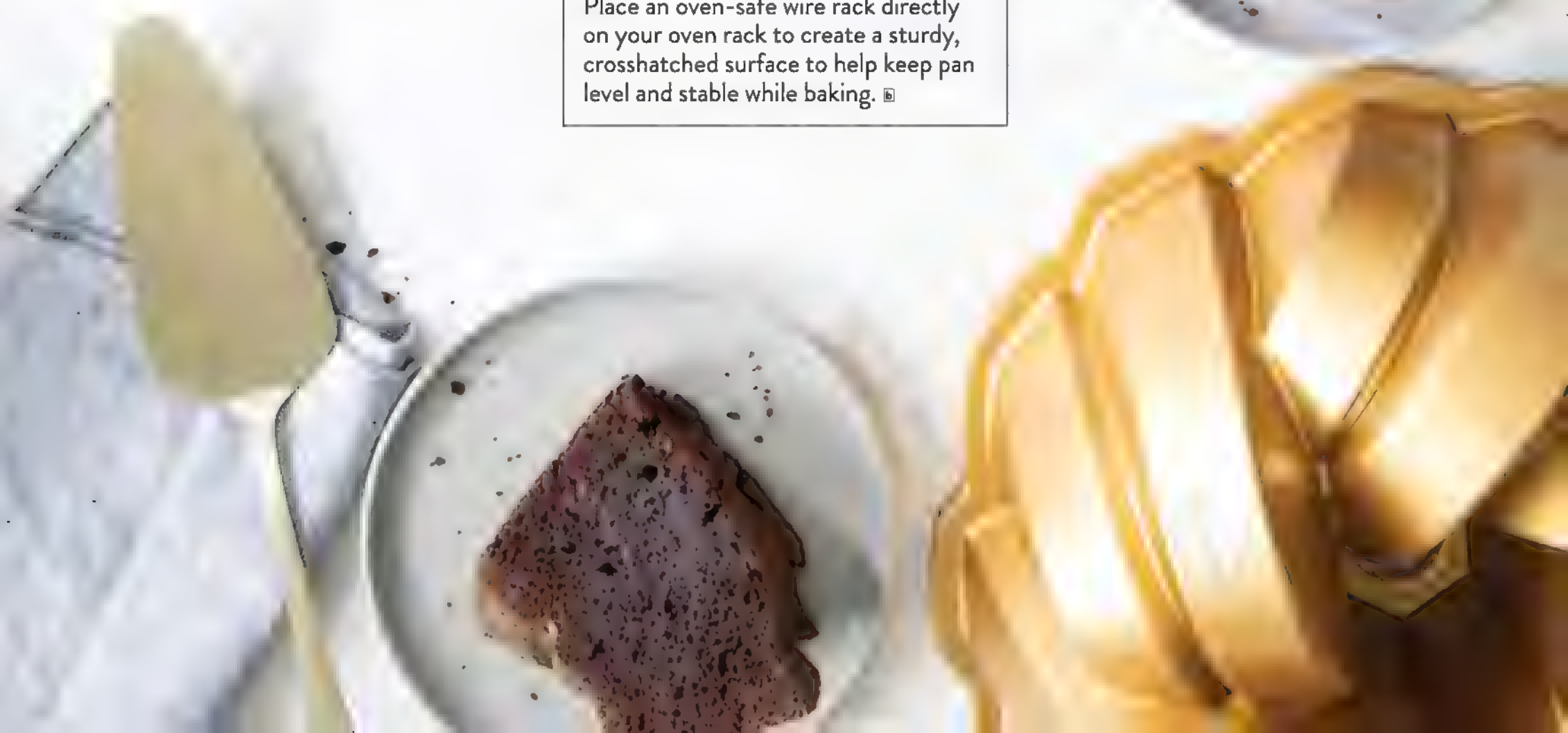
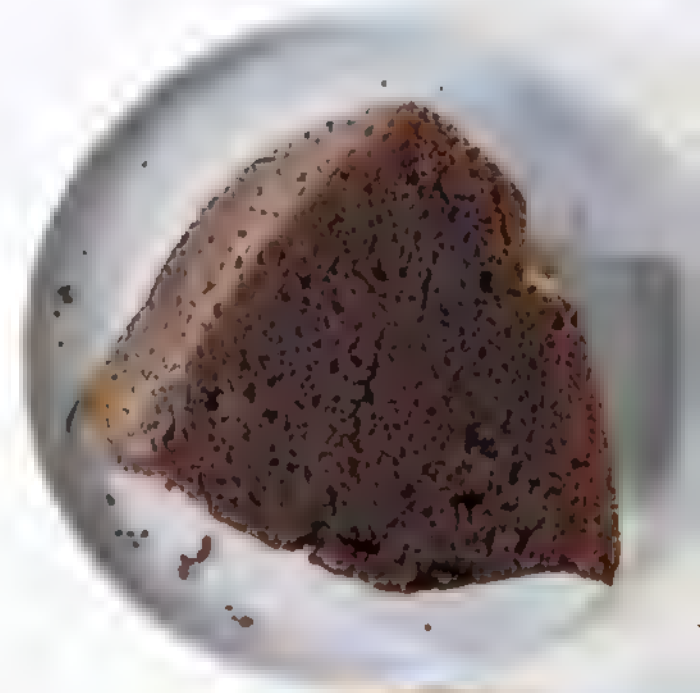
- $\frac{3}{4}$ cup (170 grams) unsalted butter, cubed
- 7 ounces (198 grams) 60% cacao bittersweet chocolate baking bars, finely chopped and divided
- 1 cup (85 grams) sifted Dutch process cocoa powder
- $\frac{1}{2}$ cup (120 grams) boiling water (see PRO TIPS)
- 2 teaspoons (3 grams) instant espresso powder
- $1\frac{1}{4}$ cups (250 grams) granulated sugar
- $\frac{3}{4}$ cup (147 grams) firmly packed dark brown sugar
- $\frac{1}{3}$ cup (75 grams) canola oil
- 5 large eggs (250 grams), room temperature
- $\frac{1}{2}$ cup (120 grams) sour cream, room temperature
- 1 tablespoon (13 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- $1\frac{1}{4}$ teaspoons (5.25 grams) kosher salt
- Garnish: edible gold glitter

1. Preheat oven to 325°F (170°C).
2. In the top of a double boiler, combine butter and 4 ounces (113 grams) chocolate. Cook over simmering water, stirring occasionally, until melted and smooth. Remove from heat; whisk in cocoa, $\frac{1}{2}$ cup (120 grams) boiling water, and espresso powder until smooth and well combined. Whisk in sugars.
3. In a large bowl, whisk together chocolate mixture and oil. Gradually whisk in eggs until combined. Whisk in sour cream and vanilla.
4. In a medium bowl, whisk together flour and salt. Gradually fold flour mixture into chocolate mixture just until a few bits of flour remain. Fold in remaining 3 ounces (85 grams) chocolate.
5. Spray a 12-cup Bundt pan with baking spray with flour. Pour batter into prepared pan. Tap pan on a kitchen towel-lined counter several times to release any air bubbles.
6. Bake until a wooden pick inserted near center comes out clean, 1 hour to 1 hour and 10 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely. Garnish with edible glitter, if desired.

PRO TIPS

For best accuracy, be sure to use already boiling water to measure out what is needed in this recipe.

Place an oven-safe wire rack directly on your oven rack to create a sturdy, crosshatched surface to help keep pan level and stable while baking. ▢



THE GREAT SANDWICH



COOKIE SWITCH-UP

WE SPENT HOURS TESTING, TASTING AND TRADING FILLINGS TO ENSURE THAT EACH OF OUR IRRESISTIBLE SANDWICH COOKIE RECIPES CAN BE MIXED AND MATCHED TO YOUR PERSONAL PREFERENCE. WHICHEVER COOKIE YOU SELECT, YOU CAN FILL 'EM AND SWAP 'EM HOWEVER YOU DESIRE!

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Banana-Oatmeal
Sandwich Cookies
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Lemon-Raspberry Marble Sandwich Cookies



LEMON-RASPBERRY MARBLE SANDWICH COOKIES

Makes about 16 sandwich cookies

Marble cookies are deceptively easy to make and create a stunning presentation. Simply take four equal-size dough balls of alternating raspberry and lemon flavors, roll them together, and then bake and fill! The Raspberry Jam Frosting not only makes these cookies pretty in pink but also kicks up the raspberry credentials.

1 cup (227 grams) unsalted butter, softened
1¾ cups (350 grams) granulated sugar, divided
1 tablespoon (3 grams) lemon zest (about 3 medium lemons)
1 large egg (50 grams), room temperature
2 tablespoons (30 grams) fresh lemon juice
1 teaspoon (4 grams) vanilla extract
2¾ cups (344 grams) all-purpose flour
1¼ teaspoons (3.75 grams) kosher salt
1 teaspoon (5 grams) baking soda
½ teaspoon (2.5 grams) baking powder
¾ cup (30 grams) freeze-dried raspberries, finely crushed (see Note)
Rose gel food coloring*
Raspberry Jam Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Line 3 rimmed baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, 1½ cups (300 grams) sugar, and lemon zest at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in egg. Beat in lemon juice and vanilla.
3. In a medium bowl, whisk together flour, salt, baking soda, and baking powder. Add flour mixture to butter mixture all at once; beat at medium-low speed just until combined, stopping to scrape sides of bowl.
4. Transfer half of dough (about 470 grams or 1½ cups) to a medium bowl. Add raspberries and desired amount of food coloring to remaining dough; beat at medium-low speed until combined, kneading together by hand toward end, if necessary.
5. In a small bowl, place remaining ¼ cup (50 grams) sugar.
6. Scoop lemon cookie dough by teaspoonfuls (about 7 grams each); scoop raspberry cookie dough by teaspoonfuls (about 7 grams each). Layer and press together 2 lemon dough scoops and

2 raspberry dough scoops in an alternating fashion; roll into a ball, pinching together any seams, and roll in sugar. Place at least 2 inches apart on prepared pans. Repeat procedure with remaining dough.

7. Bake, one batch at a time, until edges and tops look just set and some small cracks are starting to form but centers seem puffed and slightly underdone, 8 to 10 minutes, rotating pan halfway through baking. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks.

8. Spoon Raspberry Jam Frosting into a large pastry bag fitted with a ¾-inch round piping tip (Ateco #804). Pipe frosting onto flat side of half of cookies. Place remaining cookies, flat side down, on top of frosting.

**We used Wilton Rose Icing Color.*

Note: To finely crush whole freeze-dried raspberries, place in a small resealable plastic bag and pound with a rolling pin.

RASPBERRY JAM FROSTING

Makes about 2 cups

½ cup (113 grams) unsalted butter, softened
½ teaspoon (1.5 grams) kosher salt
3½ cups (420 grams) confectioners' sugar
½ cup (148 grams) seedless raspberry jam*
2 tablespoons (30 grams) heavy whipping cream
1 teaspoon (4 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth and well combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar, beating until combined. Beat in jam,

cream, and vanilla; increase mixer speed to medium, and beat until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Use immediately.

**We used Smucker's Seedless Red Raspberry Jam.*



BANANA-OATMEAL SANDWICH COOKIES

Makes about 16 sandwich cookies

These Banana-Oatmeal Sandwich Cookies with Blueberry Cream Cheese Frosting have all the familiar flavors of breakfast packaged into one decadent treat. For the perfect berry alternative, try filling these with Raspberry Jam Frosting, or swap out cream cheese with its zingy relative by using our Crème Fraîche Frosting. Soft, chewy, and slightly spiced, these cookies hold up perfectly to all fillings.

- ½ cup (113 grams) unsalted butter, softened
- ¾ cup (165 grams) firmly packed light brown sugar
- ⅔ cup (133 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- ¾ cup (171 grams) mashed ripe banana (about 2 large bananas), room temperature
- 1 teaspoon (6 grams) vanilla bean paste
- 1¾ cups (219 grams) all-purpose flour
- 1½ teaspoons (4.5 grams) cornstarch
- 1½ teaspoons (4.5 grams) kosher salt
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (2 grams) ground cinnamon

- ½ teaspoon (1 gram) ground ginger
- 2¾ cups (275 grams) old-fashioned oats
- Blueberry Cream Cheese Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Line 3 rimmed baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in egg. Add banana and vanilla bean paste; beat until combined.
3. In a medium bowl, whisk together flour, cornstarch, salt, baking soda, cinnamon, and ginger. Add flour mixture to butter mixture all at once; beat at medium-low speed until nearly combined, stopping to scrape sides of bowl. Add oats, and beat just until combined. Scoop dough by 2 tablespoonfuls (about 36 grams each), and roll into balls. Place at least 1½ inches apart on prepared pans. (Your hands will get a bit messy, but it will be worth it.)
4. Bake, one batch at a time, until edges and tops are just set and centers still seem slightly underdone, 8 to 10 minutes, rotating pan halfway through baking. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks.
5. Place Blueberry Cream Cheese Frosting in a large pastry bag fitted with a medium French star piping tip (Wilton No. 199). Pipe frosting onto flat side of half of cookies. Place remaining cookies, flat side down, on top of frosting. Serve immediately.

PRO TIP

A large (3½- to 4-inch) round cutter can be used to form still-warm cookies into a more circular shape, if desired. Place cutter around 1 cookie; gently move cutter in a circular motion while making contact with edges of cookie until desired shape is reached. Repeat as needed.

BLUEBERRY CREAM CHEESE FROSTING

Makes about 2 cups

- 4 ounces (113 grams) cream cheese, softened
- ¼ cup (57 grams) unsalted butter, softened
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon (1.5 grams) vanilla bean paste
- 2½ cups (300 grams) confectioners' sugar
- ¼ cup (12 grams) freeze-dried blueberries, finely crushed (see Note)
- 4 tablespoons (72 grams) blueberry preserves

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until smooth and well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Beat in salt and vanilla bean paste. With mixer on low speed, gradually add confectioners' sugar and blueberries, beating just until combined. Beat in preserves. Increase mixer speed to medium; beat until fluffy and any large preserve pieces are broken down, 1 to 2 minutes, stopping to scrape sides of bowl. Use immediately.

Note: To finely crush whole freeze-dried blueberries, place in a small resealable plastic bag and pound with a rolling pin.

FRUITY CEREAL-CARDAMOM SANDWICH COOKIES

Makes 10 sandwich cookies

These fruity cereal-inspired cookies will excite the kid in you and still please your mature taste buds. Using a bright and fruity crisp rice cereal gives pretty pops of color and the addition of cardamom boosts the sweet and fruity flavors. We filled these with White Chocolate Buttercream to allow the cookie to shine, but feel free to use any filling you desire!

- ½ cup (113 grams) unsalted butter, softened
- ¾ cup (150 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- ¼ cup (55 grams) firmly packed light brown sugar
- 1 large egg (50 grams), room temperature
- 1½ teaspoons (9 grams) vanilla bean paste
- 1¼ cups (156 grams) all-purpose flour
- ½ cup (36 grams) plus 1 tablespoon (4.5 grams) ground fruity crisp rice cereal*, divided
- ½ teaspoon (1.5 grams) kosher salt

½ teaspoon (1 gram) ground cardamom
¼ teaspoon (1.25 grams) baking soda
¼ teaspoon cream of tartar
White Chocolate Buttercream (recipe follows)

1. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, ¾ cup (150 grams) granulated sugar, and brown sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in egg and vanilla bean paste.
3. In a medium bowl, whisk together flour, ½ cup (36 grams) ground cereal, salt, cardamom, baking soda, and cream of tartar. Add flour mixture to butter mixture all at once; beat at medium-low speed just until combined.
4. In a small bowl, stir together remaining 2 tablespoons (24 grams) granulated sugar and remaining 1 tablespoon (4.5 grams) ground cereal.
5. Scoop dough by 1½ tablespoonfuls (about 26 grams each), and roll into smooth balls; toss in sugar mixture. (Add more ground cereal to sugar mixture for final few dough balls, if desired.) Place at least 2 inches apart on prepared pans.
6. Bake, one batch at a time, until lightly golden, edges and tops are just set, and centers still seem slightly underdone, 8 to 10 minutes, rotating pan halfway through baking. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks.
7. Spoon White Chocolate Buttercream into a pastry bag fitted with a medium open star piping tip (Wilton 1M). Pipe buttercream onto flat side of half of cookies. Place remaining cookies, flat side down, on top of buttercream.

**We used Fruity Pebbles Cereal.*

WHITE CHOCOLATE FROSTING

Makes 2 cups

- 6 ounces (170 grams) white chocolate baking bars*, finely chopped (about 1 cup)
- ½ cup (113 grams) unsalted butter, softened
- ¼ teaspoon kosher salt
- 1 cup (120 grams) confectioners' sugar
- 1 teaspoon (6 grams) vanilla bean paste

1. In the top of a double boiler, heat white chocolate over simmering water, stirring

frequently, until melted and smooth. Remove from heat.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth, 30 seconds to 1 minute. Beat in melted white chocolate, stopping to scrape sides of bowl. Reduce mixer speed to low; gradually add confectioners' sugar, beating until combined. Add vanilla bean paste; increase mixer speed to medium, and beat until light and fluffy, about 2 minutes, stopping to scrape sides of bowl. Use immediately.

**We used Ghirardelli White Chocolate Premium Baking Bars.*

LIME-MINT CRINKLE SANDWICH COOKIES

Makes 18 sandwich cookies

Finely chopped fresh mint and heaps of lime zest come together in one irresistible sandwich cookie that's reminiscent of an ice-cold mojito. Crème Fraîche Frosting adds some extra tang, but these cookies are destined for any filling you pick. Keep the cookies au naturelle or add a touch of green gel food coloring to intensify the confectioners' sugar crackle.

- 1½ cups (267 grams) granulated sugar, divided
- 3 tablespoons (8 grams) lightly packed finely chopped fresh mint
- 2 tablespoons (8 grams) packed lime zest (about 5 large limes)
- ½ cup (113 grams) unsalted butter, melted and cooled for 5 minutes
- 1 large egg (50 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 2 tablespoons (30 grams) fresh lime juice
- 2 cups (250 grams) all-purpose flour
- ¾ teaspoon (2.25 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- Green gel food coloring* (optional)
- ½ cup (60 grams) confectioners' sugar, sifted

Crème Fraîche Frosting (recipe follows)

1. In a large bowl, whisk together 1 cup (200 grams) granulated sugar, mint, and lime zest until well combined and fragrant. Whisk in melted butter, egg, and egg yolk. Whisk in lime juice.

2. In a medium bowl, whisk together flour, salt, and baking soda. Add flour mixture to sugar mixture in two additions, folding until well combined after each addition. Fold in food coloring (if using) until desired color is reached. Cover and refrigerate for at least 2 hours.

3. Preheat oven to 325°F (170°C). Line 2 rimmed baking sheets with parchment paper.

4. In a small bowl, place remaining ½ cup (67 grams) granulated sugar. In another small bowl, place confectioners' sugar.

5. Divide dough into 36 portions (about 18 grams each). Shape into balls, and roll in granulated sugar; roll in confectioners' sugar. Place 1½ to 2 inches apart on prepared pans.

6. Bake until edges and tops are just set and cracks have formed, 8 to 10 minutes. Let cool completely on pans.

7. Spoon Crème Fraîche Frosting into a large pastry bag fitted with a ¾-inch round piping tip (Ateco #804). Pipe frosting onto flat side of half of cookies. Place remaining cookies, flat side down, on top of frosting. Serve immediately.

**We used Wilton Leaf Green Icing Color.*

Note: *If cookie dough begins to get too soft, refrigerate until firm, 10 to 15 minutes.*

CRÈME FRAÎCHE FROSTING

Makes about 1½ cups

- ¼ cup (57 grams) unsalted butter, softened
- ¼ teaspoon kosher salt
- 2¾ cups (330 grams) confectioners' sugar
- ⅓ cup (80 grams) crème fraîche

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium-low speed until smooth. Gradually add confectioners' sugar, about 1 cup (120 grams) at a time, alternately with crème fraîche, about 2 tablespoons (30 grams) at a time, beating until combined after each addition. Increase mixer speed to medium, and beat until smooth and fluffy, about 3 minutes.

Note: *For this batch of buttercream, you may want to use a hand mixer if your stand mixer at home is too large a capacity for this small of a yield. ☐*

origin of a classic

Dobos Torte

CUTTING THROUGH THE MULTILAYERED HISTORY OF THE REVERED HUNGARIAN CAKE DOBOS TORTE

BY KYLE GRACE MILLS



STYLING BY DOROTHY WALTON

Vanilla. Chocolate. Caramel. Reduced to its three base flavors, the Dobos torte may seem an unlikely cake to hold the distinction of the greatest dessert to come from Budapest, Hungary. But this description considers the cake without the accompanying impressive visual. One slice reveals five to seven fine layers of vanilla sponge alternating with equally slender coats of chocolate buttercream. On top is a gleaming disc of honey-hued caramel. One bite and the Dobos torte reveals itself again as a true wonder. Blending the pleasures of silky cocoa buttercream with tender cake, its caramel cap works as a sweet seal, trapping the rich moisture and flavor all inside. It is simple, yes, but it is also perfect, the epitome of restrained elegance and culinary balance.

The cake's enduring legacy can't be separated from that of its namesake and inventor, József Dobos. Born and raised in Budapest, József opened a gourmet food shop and pâtisserie in his home city in the 1870s, selling fine imported cheeses, Champagne, caviar, and spices. Offered alongside these extravagant items were József's own pastry creations, championed delicacies that soon eclipsed his imported goods. In addition to being a talented pastry chef, József was a consummate showman. His artful window displays at his store were as celebrated as his actual pastries. During his frequent travels to expos in Austria, France, and Italy, József adopted many different culinary techniques and fashions. On one such trip to France, is likely when József discovered what would become the cornerstone of his Dobos torte: French buttercream.

By 1884, József's Dobos torte began to take shape. He worked with a sponge cake base—a cake leavened primarily with whipped egg whites and ribboned egg yolks. Then he brushed each sponge layer with caramel, a protective coating that locked in moisture and flavor. As the coup de grâce, József frosted each layer with French-style buttercream. In a time when most cakes were frosted and filled with perishable egg-based custards and creams, the Dobos torte's use of shelf-stable chocolate French buttercream was an unprecedented innovation. Ever the savvy entrepreneur, József decided to unveil the Dobos torte during the National General Exhibition of Budapest in 1885, an event that promised the pomp and circumstance his cake deserved. More than

100 chefs, waiters, and dishwashers manned the Dobos pavilion at the exhibition, but when the Austro-Hungarian Emperor Franz Josef and Empress Elisabeth arrived, József himself served them each a slice of his torte.

While József was already a renowned chef, the Dobos torte launched him into 19th-century stardom. He toured much of Europe with his famous cake in tow. As the cake continued to rise to prominence, József paired his Dobos torte with another invention: a custom cake container that could safeguard the cake during shipping. Because of its enduring shelf life, the cake was one of the first delicacies to be shipped, the taste and texture uniquely uncompromised by the hardships of travel. And while the cake was accessible to plenty, the treasured recipe remained a closely guarded secret. Finally, in 1906, József released the coveted recipe to the Pastry and Honey-bread Makers' Guild of Budapest on the condition that no one pastry chef or bakery could hold exclusive rights to it. Whether he released it out of sheer irritation at the many Dobos torte copycats or out of a spirit of generosity, the recipe has been the inspiration for many a tiered cake since then.

Of course, there can't be discussion about the Dobos torte without a look at its New Orleans, Louisiana, wild child, doberge cake. Famed Louisiana pastry chef Beulah Levy Ledner came to know the original Dobos torte through her German father and mother. In the 1930s, at her bakery in New Orleans, she unveiled her twist on the cake, what she dubbed the "doberge cake." Beulah reimagined the cake as a custard-filled and chilled affair, something cool and creamy to be enjoyed on hot, sultry nights in the Crescent City. She also traded the caramel for a combination of fondant and buttercream. Hailed the "Doberge Queen of New Orleans," Beulah and her recipe have become established American treasures.



The Hawaiian Dobash cake is another delicious offshoot of Dobos torte. Chocolate through and through, the Dobash cake comprises chiffon cake layers and a boiled chocolate pudding filling and frosting. Occasionally decorated with Chantilly cream and excess chocolate cake crumbs, this decidedly decadent cake resembles the Brooklyn blackout cake more than the delicate Dobos torte. In fact, Maryland's state dessert, Smith Island Cake, bears a closer resemblance to the classic Dobos torte—despite having no traceable relation to the European cake. Named for the isolated island nestled in the Chesapeake Bay, Smith Island Cake also sports razor-thin layers of delicate yellow cake spliced with thicker-than-fudge chocolate buttercream. If the five to seven layers characteristic of the Dobos torte sound extravagant, you might balk at the eight to 15 layers that Smith Island Cake can boast. Residents of Smith Island claim the cake has always been there and that it arrived with the English and Welsh settlers who came to the island nearly 400 years ago. If true, Smith Island Cake predates Dobos torte by a couple hundred years. State pride aside, the cakes are both lauded for their long-lasting shelf life, attributed to the multitude of cake and frosting layers sealing in precious moisture.

The late great Caroline Ragsdale Reutter of online bakery Caroline Cake's believed the Dobos torte had an immeasurable influence on the world of cake. "The Dobos torte is the great-grandfather of all layer cakes," she said. The similarities between the entrepreneurial József and Caroline are apparent. Caroline's Cakes is a mail-order empire built on a delicious, shippable caramel cake, a signature recipe that has remained a family secret. Like the Dobos torte, many cake layers and rich caramel keep the cake moist for days. And, like József, Caroline had an iconic container for her cake: a bright red tin. Caroline was so enamored with the Dobos torte, she created a loving, short documentary, *A Cakewalk in Budapest*, tracing the history of both the torte and of József himself. Near the conclusion of her sweet pilgrimage to Budapest, Caroline lays a bouquet of flowers on József's grave, a tomb adorned with a marble cake.

Though cake is, by nature, an ephemeral thing, the Dobos torte continues to linger. Long after its final crumbs have been swept from the plate, the cake continues to shape the far-reaching world of pâtisserie. József Dobos set out to create a cake that would last. In that regard, he was a resounding success.

DOBOS TORTE

Makes 1 (11x5-inch) cake

Our Dobos Torte is the historically rectangular European classic made accessible to the home baker. We transform two baking sheets of cake into a six-layer beauty, brushing the cake with Vanilla Simple Syrup rather than caramel but keeping the final caramel topping and Chocolate Buttercream traditional.

- 1½ cups (397 grams) unsalted butter, softened
- 2 cups (400 grams) granulated sugar
- 1 teaspoon (6 grams) vanilla bean paste
- ¾ teaspoon (2.25 grams) kosher salt
- 8 large eggs (400 grams), room temperature
- 3½ cups (416 grams) cake flour
- Vanilla Simple Syrup (recipe follows)
- Chocolate Buttercream (recipe follows)
- Caramel Sauce (recipe follows)

1. Preheat oven to 350°F (180°C). Spray 2 (17¼x12¼-inch) rimmed baking sheets with baking spray with flour. Line bottom of pans with parchment paper; spray parchment.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat butter, sugar, vanilla bean paste, and salt at low speed,



and slowly increase mixer speed to high. Beat until light and fluffy, 6 to 8 minutes, stopping to scrape sides of bowl after 3 minutes. Reduce mixer speed to medium, and add eggs, one at a time, beating until combined after each addition. With the mixer on low speed, slowly add flour, beating just until combined. Divide batter between prepared pans (about 804 grams each). Using an offset spatula, spread batter into an even layer.

3. Bake until edges are golden and a wooden pick inserted in center comes out clean, 10 to 12 minutes. Let cool completely in pans.

4. Brush cooled cakes with Vanilla Simple Syrup. Freeze until firm, about 30 minutes.

5. Remove 1 cake from pan; discard parchment. Trim sides of cake to make a 15x11-inch rectangle. Cut rectangle into 3 (11x5-inch) rectangles. Repeat with remaining cake.

6. Place 1 cake rectangle on a serving platter. Spread $\frac{3}{4}$ cup (188 grams) Chocolate Buttercream on top, smoothing into an even layer. Top with second rectangle, and spread $\frac{3}{4}$ cup (188 grams) buttercream on top, smoothing into an even layer. Repeat procedure three times. Top with remaining rectangle. Spread remaining Chocolate Buttercream on top and sides of cake. Refrigerate until buttercream is set, 30 to 45 minutes.

7. Spoon Caramel Sauce on top of cake, letting it slowly drip down sides.

VANILLA SIMPLE SYRUP

Makes $\frac{1}{2}$ cup

- $\frac{1}{4}$ cup (50 grams) granulated sugar
- $\frac{1}{4}$ cup (60 grams) water
- $\frac{1}{2}$ teaspoon (3 grams) vanilla bean paste

1. In a small microwave-safe bowl, combine sugar and $\frac{1}{4}$ cup (60 grams) water. Heat on high in 30-second intervals, stirring between each, until sugar dissolves. Stir in vanilla bean paste. Let cool to room temperature before using.

CHOCOLATE BUTTERCREAM

Makes 7 cups

- $1\frac{1}{2}$ cups (340 grams) unsalted butter, softened
- $\frac{1}{2}$ cup (43 grams) Dutch process cocoa powder
- 1 cup (240 grams) sour cream
- $7\frac{1}{2}$ cups (900 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth and creamy, about 2 minutes. Add cocoa, beating until combined. Beat in sour cream until smooth. Gradually add confectioners'

sugar, beating until smooth and creamy. Use immediately.

CARAMEL SAUCE

Makes about $1\frac{1}{4}$ cups

- 1 cup (200 grams) granulated sugar
- 4 tablespoons (60 grams) water, divided
- $\frac{1}{2}$ cup (120 grams) heavy whipping cream, room temperature
- 3 tablespoons (42 grams) unsalted butter, softened and cubed
- 2 teaspoons (8 grams) vanilla extract
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt

1. In a medium saucepan, heat sugar and 3 tablespoons (45 grams) water over high heat, being careful not to splash sides of pan. (It should be the consistency of wet sand.) Use remaining 1 tablespoon (15 grams) water to brush down sides of pan, and stir to help sugar dissolve. (Do not stir once it starts to boil.) Cook until desired light amber color is reached. Remove from heat; slowly add cream, whisking until combined. (Mixture will bubble up.) Add butter, a few cubes at a time, whisking until combined after each addition. Stir in vanilla and salt. Let cool to room temperature before using.





HOW TO ASSEMBLE YOUR *Dobos Torte*



STEP 1: Remove 1 cake from pan; discard parchment. Trim sides of cake to make a 15x11-inch rectangle. Cut rectangle into 3 (11x5-inch) rectangles. Repeat with remaining cake.

STEP 2: Place 1 cake rectangle on a serving platter. Spread $\frac{3}{4}$ cup (188 grams) Chocolate Buttercream on top, smoothing into an even layer. Top with second rectangle, and spread $\frac{3}{4}$ cup (188 grams) buttercream on top, smoothing into an even layer. Repeat procedure three times. Top with remaining rectangle. Spread remaining Chocolate Buttercream on top and sides of cake. Refrigerate until buttercream is set, 30 to 45 minutes. ▢

fast-fix baking

GRUYÈRE, ONION & PEPPER BISCUITS

FLAKY MEETS SAVORY IN A FLASH

GRUYÈRE, ONION & PEPPER BISCUITS

Makes 16 biscuits

The secret to the flakiest, fluffiest buttermilk biscuits is cold ingredients and a quick layering process. Once formed, our shaggy dough is swiftly quartered and stacked, creating unmistakable layers that lead to tall and flaky biscuits. In this savory recipe, nutty Gruyère cheese, dried minced onion, and spicy black pepper take biscuits to all-new heights.

- 4 cups (500 grams) all-purpose flour
- 2 tablespoons (24 grams) granulated sugar
- 1½ tablespoons (22.5 grams) baking powder
- 4 teaspoons (12 grams) kosher salt
- 1 tablespoon (8 grams) dried minced onion
- 1½ teaspoons (3 grams) ground black pepper
- ¼ teaspoon (1.25 grams) baking soda
- 1 cup (227 grams) cold unsalted butter, cubed
- 1½ cups (151 grams) shredded Gruyère cheese, divided
- 1½ cups (360 grams) cold whole buttermilk
- 1 tablespoon (14 grams) unsalted butter, melted

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, salt, onion, pepper, and baking soda. Add cold butter, and toss to coat. Using a pastry blender or 2 forks, cut in butter until mixture is crumbly and butter is pea-size. Stir in 1 cup (113 grams) cheese. Add cold buttermilk, and stir with a fork until a shaggy dough forms.
3. Turn out dough onto a lightly floured surface, and pat into a 9-inch square (about 1 inch thick). (Dough will be crumbly.) Using a bench scraper, cut dough in quarters. Stack quarters, and pat or roll into a 9-inch square. Repeat procedure twice. Using a knife or bench scraper dipped in flour, cut dough into 16 (2¼-inch) squares. Place at least ½ inch apart on prepared pan. Freeze for 15 minutes.
4. Brush tops of dough with melted butter, and sprinkle with remaining ½ cup (38 grams) cheese.
5. Bake until golden brown, 16 to 18 minutes. Serve hot. 





TRISH ON THE (CAKE) LEVEL

TRISH OFFERS HER TWO CENTS ON CHEMICAL LEAVENERS, GETTING RID OF DOMED CAKE LAYERS, AND MAKING THICK COOKIES!

What's the difference between baking soda and baking powder, and when should I use them?

Baking soda and baking powder are both leavening agents, similar in appearance yet otherwise pretty distinct. Baking soda, or sodium bicarbonate, is alkaline; when combined with an acid, carbon dioxide results. Baking powder, meanwhile, is baking soda already combined with a dry acid; liquid and/or heat must be added to the equation to spark a reaction. You'll often use baking powder in recipes that lack any acid. About 1 to 1¼ teaspoons baking powder per 1 cup flour is a good starting point. Baking soda, on the other hand, comes in when significant amounts of acidic items, like buttermilk, are on the ingredient list. Important ratios to remember are about ¼ teaspoon baking soda per 1 cup flour and about ½ teaspoon baking soda to neutralize 1 cup acidic ingredient like yogurt or 1 teaspoon of lemon juice or vinegar. There are also occasions that call for both leavening agents. Sometimes the reaction of baking soda and acid isn't enough to leaven the whole mixture, so baking powder provides that extra lift. Other times, a precise mix of baking powder and baking soda makes it so some acid isn't neutralized, preserving its tangy flavor. A bit of baking soda added with baking powder may also make a mixture more alkaline and, thus, promote better browning. Recipes involving heavy ingredients may need a bit more leavening than others. Keep

in mind that these have about a 6- to 12-month shelf life. An excess of baking soda and not enough acid leaves baked goods tasting soapy or metallic, while too much baking powder may make them bitter. An overabundance (or a deficit) can also cause baked goods to fall. As in all baking, precision, and balance are key.

How do I keep cake layers from having large domes?

Cakes dome based on how an oven's heat impacts batter. The outside warms up and sets first; meanwhile, the center has more time to rise and bake before finished. A dramatically domed or cracked cake could signal a few baking issues. For one, your oven could be running too hot, causing the edges of your cake to set way before the center is done. Use an oven thermometer to make sure your baking temperature is accurate. Opening the oven door too much could also contribute, triggering the preheating function and causing the temperature to dramatically fluctuate. Other culprits include using a too-small pan or adding too much leavening agent, so be sure to choose the right baking vessel and measure amounts precisely. If, however, your cake layers have a slight dome and you'd like them flatter, you've got some options. Cake strips are one solution. Dipped in water, wrung out, and wrapped around your cake pan, these strips keep the outside cooler and insulated so your batter bakes evenly

from edges to center. You can make your own DIY cake strips out of towels, old T-shirts, or even newspaper and foil. Another option is to trim away any cake domes using a serrated knife or cake leveler. Save any scraps for a garnish or a well-deserved snack!

How do I make a thick cookie?

Those extra-thick cookies of your dreams may be just a few recipe tweaks away. First, let's look at sugar and flour. Besides factors like sweetness and browning, sugar also impacts spreading as it melts during baking. Flour, meanwhile, helps determine the texture of your cookie, depending on its ratio to other ingredients. Cookies that hold their shape, like shortbread for instance, usually have a higher proportion of flour. You'll want a lower amount of sugar in relation to flour to help reduce spread and keep your cookies thick and proud. An increased percentage of mix-ins, like chocolate chips and chopped nuts, can further help the cause. And beyond ingredients, don't forget your cookie-baking best practices. Make sure your oven temperature, ingredient amounts, equipment, and mixing methods are on point. Scoop, cover, and refrigerate your dough, starting at 30 minutes and increasing as needed. It may take some patience and persistence to get your recipe just right, but each experiment will undoubtedly be delicious. ☐

Have a baking question for Trish? Email us at bakefromscratch@hoffmanmedia.com and your question could be featured in our next issue!

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BAKING IS BETTER *WITH* BOB'S

MAMA'S MAPLE ORANGE BISCUITS • FIND THE RECIPE AT BOBSREDMILL.COM



Many of us have enjoyed getting hands-on with baking this year, whether it's a simple banana bread or a complex sourdough boule. With sunshine just around the corner, we're looking forward to meeting again—safely—and sharing our love of food together. Explore our extensive line of flours and other baking essentials, and join us in creating Good Food with Great Heart.